



A dramatic entrance welcomes guests to Azurea at One Ocean Resort Hotel and Spa.

Coriander Dusted Chilean Sea Bass, Spiny Lobster and Mango Gastrique, Coriander Emulsion

- Yield: 4 Servings**
- 4.5 oz Chilean Sea Bass
 - 8 oz Spiny Lobster Meat, roasted, shelled, diced
 - 4 oz Olive Oil
 - 6 cloves Garlic, shaved
 - 2 oz Jalapeno, minced
 - 2 oz Shallots, minced
 - 2 oz Shrimp, roasted and diced 1/2 cubes
 - 4 oz Lima, parsed
 - 1 bunch Cilantro, chopped
 - 3 oz Light Brown Sugar
 - 2 oz Roasted Peppercorn Chile, julienned
 - 1 oz soy Nigiri Sauce
 - 1 oz soy Coriander Seeds, White Peppercorn, Mustard Seed, Fennel Seed, toasted and ground
 - 2 oz Orange Seed Oil
 - 2 oz Sweet Potatoes, paroled and cubed
 - 2 cups Herb Salad, seasoned with olive oil, salt, and pepper
 - 4 oz Cream
 - 1 Coriander Seed, toasted and ground
- Salt and Pepper to taste

METHOD:

Chilean Sea Bass
 Season sea bass with sea salt and toasted coriander dust. Add grape seed oil to medium hot pan and sear fish both sides. Add shaved shallots and drizzle of butter and place in a 200-degree oven for 4 minutes.

Sweet Potato Puree
 Steam paroled potatoes in salted water. When tender, place through ricer and whip in salt butter and cream. Season with cinnamon, salt and pepper. Place in piping bag and reserve for plating.

Florida Lobster and Mango Gastrique
 In medium high heat saute pan, add olive oil, shallots, garlic, and jalapeno. Add red peppers and deglaze with lime juice. Whisk in light brown sugar until syrup consistency. Light before plating, add lobster, mango, cilantro, and butter until emulsified.

Coriander Emulsion
 Blanch and shock cilantro, drain well, and blend with toasted coriander seeds and olive oil. Season with salt and pepper and strain through cheesecloth. Reserve in squeeze bottle for plating.

Plating
 Place 2 oz sweet potato puree in center of oval and spoon lobster-mango gastrique ground around sweet potatoes. Place seared sea bass in center. Garnish with sweet potato chips, herb salad, cilantro puree, and coriander oil.

Chef's Corner

Azurea at One Ocean Resort Hotel and Spa Atlantic Beach, FL

Meet Chef Ted Peters

When the first explorers to the United States arrived in North Florida with spices and cooking techniques from their homelands, they used indigenous ingredients to create a cuisine that represents the essence of the First Coast. Celebrating and honoring this "locavor" philosophy, Executive Chef Ted Peters of Azurea creates an intuitive dining experience for his guests that explores the North Florida region and offers innovative, well-balanced, and flavorful choices.

"Incorporating local ingredients into our menus is the natural way to experience healthy cuisine," said Peters. "The fresh, seasonal products allow us to create contemporary coastal menus that reflect the cultural influences of the area's founders." From fresh Maypot shrimp to locally grown vegetables to organic grass-fed beef, all elements of Azurea's menu create an eclectic contemporary dining experience.

Located at the new One Ocean Resort Hotel and Spa in Atlantic Beach, Azurea's dining options remain consistent with the property's motto, "Always in Your Element." Be it elegant oceanfront dining or an intimate in-room dining experience, Peters treats each dish as an eye-catching canvas that keeps guests and visitors coming back for more. "Transforming a new product into a beautiful dish that puts a smile on someone's face is something that I love to do," said Peters.

A unique opportunity exists for Azurea guests—the Chef's Table. With seating for up to eight, diners have an intimate gourmet experience, with personalized service from Chef Peters. "Our Chef's Table guests enjoy a customized menu after a private consultation to discuss their likes and dislikes," said Peters. "Perfect for special occasions, the Chef's Table offers our guests sophisticated dining with a personal touch."

Chef Peters holds a Bachelor of Science degree in Food Service Management and an Associate of Occupational Studies degree from Johnson & Wales University in Providence, RI. With more than 15 years of experience in the restaurant industry, Peters previously served as an Executive Chef at Caxel Bay Resort in St. John, United States Virgin Islands. Most recently, he held the position of Executive Chef at Annapolis, a Rosewood Resort located in Seaway Isles, Florida, where he managed a 30-person team.

CHEF'S CORNER continued on page 42



CHEF'S CORNER

continued from page 30

Chef Peters, a gourmet-cuisine veteran of international repute, honed his culinary talents early in his career at top-tier hotels such as The Ritz Carlton Hotels in Boston and Amelia Island. He also spent a significant amount of time traveling through Europe working at the five-star Savoy Hotel in London and Auberge de l'Abbaye in Beaumont En Auge, France.

One Ocean™ Resort Hotel and Spa is located on Ocean Boulevard in Atlantic Beach, Florida, only 25 miles from

Jacksonville International Airport. The luxury resort represents the first property to be opened under The Gallery, Remington's signature collection of luxury resort hotels. The property is one-of-a-kind, known for its Docents—a new take on individualized concierge service—and its mantra, "Always in Your Element™", delivering a truly unique experience to guests who can expect nothing short of authenticity, elegance, and intuitive service in a world-class, artful setting. For more information about Azurea, call (904) 249-7401 or visit www.oneoceanresort.com.