

The Year of Food

Let's celebrate the quiet, yet vibrant chefs and the joy that comes from elevating simple meals into something that is impossible to describe. The culinary theme of St. Augustine begins with hundreds of chefs and cooks that make our reputation as a food destination soar. Recognizing that cooking is an art and chefs are the artistes, the essence of our world of food is graced by the presence of countless talented individuals who have redefined American cuisine, making a global or regional impact here in St. Augustine.

From historic hotels and inns to restaurant newcomers and established legends, it's a crazy business for keeping life in balance. Some chefs have favorite knives and others can't face the day without their beloved spatula. Some kitchens are test laboratories for award-winning desserts and others are so tiny that only one cook can fit in alongside their giant mixer.

We applaud the chefs who transform the way we eat so that we never see the struggles in the kitchen while we're enjoying a tasty feast with friends. We, as guests, might be in the mood for a yummy nosh. And on some starry nights we dream about a chef who can elevate an unassuming potato to a world-famous delicacy.

St. Augustine is a thriving food destination offering everything from southern favorites to award-winning craft cocktails. The flavors of our beautiful Old City have evolved with a culinary soul that remains ingrained in tradition, history and inventive chefs.

Let us escort you on a captivating journey into the stories of a few hidden personalities that will enlighten and delight you. Their stories have common themes that could serve as a source of motivation and encouragement for aspiring chefs and food enthusiasts alike. They aren't household names in the world of gastronomy but their passion and innovation inside the kitchen gives us an opportunity to celebrate their successes! This season we visit a lavish variety of flavors and textures – enjoyable for all appetites large and small.

Dining is a ceremony worth lingering over for its own sake.

Leigh Cort

