

Amelia Surrounds Hungry Visitors with Ocean of Options

With more than 90 distinctive restaurants, Amelia Island surrounds and satisfies hungry visitors with a surprising variety of enticing dining options. The little barrier island is home to an eclectic and authentic mix of cuisine, ranging from the freshest Florida seafood, to authentic Italian and Spanish specialties. Diners can choose from waterfront seafood hangouts, fine dining restaurants presided over by extraordinary chefs, or the quiet intimacy of a romantic bistro. Amelia Island's menu of restaurants provides a satisfying selection of dining encounters that make a lasting memory out of every meal.

SALT

The culinary team at the AAA five-diamond rated SALT, the signature restaurant at The Ritz-Carlton, Amelia Island, commands a unique menu with seasonal changes each week, more than 500 wines, and a growing collection of salts from around the world. Sophisticated design and an elegant oceanfront ambience make SALT one of many local favorites. SALT features simple ingredients from the earth and the sea, properly seasoned, artfully prepared and served in a contemporary coastal setting. Among the many popular items on the menu is Tasmanian Crab on Avocado, Braised Kobe Beef Short Rib, Five Spiced Ahi Tuna, and Rum Raisin Soufflé.

Burlingame Restaurant

Located in the historic downtown district, Burlingame Restaurant offers relaxed fine dining featuring seasonally-inspired menus created by an emerging, young local chef. The made-from-scratch, modern American menu is small by design to focus on a handful of exquisite dishes each season, many of which are the chef's own creative twists on classics. Dinner is served in three distinct indoor dining rooms and outdoor deck Tuesday through Saturday. It is also a popular option for enjoying a cold craft beer or glass of wine at the bar or on the deck beneath the magnolias and sprawling live oak. At Burlingame, fine food and a casually elegant setting are the makings of your special dining experience.

Gilbert's Underground Kitchen

Gilbert's Underground Kitchen is a neighborhood-driven Deep Southern American restaurant, offering Fernandina Beach residents and visitors alike the ideal spot to grab a seasonal, comforting and delicious meal. Celebrity Chef Kenny Gilbert rose to fame in 2010 as one of the fan favorites on season seven of Bravo's "Top Chef." Since then, he has cooked for the likes of Oprah Winfrey, Gayle King, Stedman Graham, Samuel L. Jackson and A.J. Calloway. Underground Kitchen (UK) features a daily seasonal menu based on the best local produce availability, as well as a

monthly special celebrating a particular region or cuisine from around the world, showcasing Kenny's diverse international cooking style. Past special themes have included Italian, Asian, Mediterranean, Indian, Caribbean and Latin cuisines. In addition to the international specials, UK serves as a culinary think tank for traveling young chefs from around the country to demonstrate their talent. Unique, all-inclusive guest chef dinner events will be announced on a monthly basis on Mondays.

David's Restaurant

One of the island's most popular fine dining establishments, David's is known for exemplary service, high quality food with a gourmet presentation and incredible attention to detail. The spectacular steakhouse and seafood menu is the work of David's team of talented, dedicated chefs. The dinner menu features items such as Filet Oscar, Rack of Lamb, Dover Sole, Signature Dish Seafood Risotto and other delicacies from around the world. David's Restaurant also features local shrimp and ingredients from local organic growers. A wine room accommodates up to 12 guests for private dining, wine tastings and a signature Chef's Table. An additional banquet room can hold up to 60 guests for private events, business meetings and luncheons.

BarZin Bistro & Wine Bar

On the south end of the island, BarZin Bistro & Wine Bar offers guests a diverse menu of wines, local brews and Saki martinis. The neighborhood bistro features a relaxed, upbeat atmosphere, and offers indoor and outdoor dining options. Menu items include French Country Salad, with farmers market greens, pickled red onion, pear, gorgonzola, applewood-smoked bacon, walnuts, warm vinaigrette; and chicken with spinach, white bean, swiss chard, pancetta and broth. Top the meal off with a vanilla creme brulee or flourless chocolate cake. Bar Zin is open for lunch, happy hour, dinner and Sunday brunch.

Le Clos

Le Clos is a Provencal-inspired restaurant serving exquisite seafood, pasta and meat dishes such as seared duck, roasted salmon, specialty meatloaf and pan seared certified Angus beef. Housed in a charming, intimate 1906 cottage in the heart of Fernandina Beach, Le Clos is owned and operated by Katherine Ewing, who has received full degrees in both pastry and cuisine from Le Cordon Bleu and L'Ecole de Gastronomie Francaise Ritz ~ Escoffier, Paris. Le Clos also offers an extensive wine list to beautifully complement their menu selections.

España Restaurant & Tapas

Visitors with a craving for traditional Portuguese and Spanish cuisine will love España Restaurant & Tapas. The recently renovated restaurant offers guests an intimate indoor setting in two redecorated dining rooms or a newly revamped garden area. España provides a menu filled with an abundance of hot and chilled tapas selections, a variety of extravagant salads, and of course Spain's most notable dish, paella. The restaurant features specialties like Mero a Lisboa, which features fresh grouper roasted

with tomato, onion, capers and olives with white wine and herbs; as well as daily Chef's Specials. The restaurant also offers homemade sangria and a delicious selection of desserts.

Joe's 2nd Street Bistro

Situated in the heart of Fernandina Beach, Joe's 2nd Street Bistro offers elegant cuisine, a relaxed setting and historic charm. Owner and Executive Chef Ricky Pigg offers patrons a creative menu for lunch and dinner, featuring local seafood and shrimp, as well as New American cuisine with an international flair. Menu items include Chicken Cordon Bleu, Seafood Bouillabaisse, Grouper Filet Grilled in Corn Husk Wrapper, and Amelia Island Shrimp and Grits. Patrons love the fresh-baked bread and homemade ice cream that can be enjoyed on the New Orleans-inspired courtyard or inside the restored 1900's home.

Verandah

Overlooking the tranquil Racquet Park tennis facility, the Omni Amelia Island Plantation's Verandah restaurant offers diners a breathtaking view of the natural canopy of live oak trees from their table. The upscale restaurant specializes in southern inspired fare and fresh traditional seafood. With the nearby Atlantic Ocean and neighboring farmers providing local fare, the Verandah features an array of the areas freshest seafood in a family-friendly setting. Verandah's menu offers mouthwatering dishes, such as Smoked Mullet, Pink Snapper and Shrimp & Grits.

Centre Street Eateries

The downtown historic district of Fernandina is home to a mouthwatering collection of cafes and eateries as diverse as the town's steady stream of visitors. Barbeque fans can stop by the Happy Tomato for a taste of Richard Bolton's down-home cooking or stop in at Café Karibo for a spicy combination of Cajun gumbo, chili, salads, wraps, and a full espresso bar. At the end of Centre Street, Brett's Waterway Café serves a variety of dishes in a casual dining experience, where guests can enjoy views of Fernandina Harbor and the marina on the Amelia River. Another of Amelia's many dining hotspots, Pablo's Mexican Restaurant, Grill & Cantina is dedicated to serving the best in fresh, Mexican-style food. Pablo's is the perfect place for a friendly fiesta, where Shrimp a la Diabla, Seafood Fajitas, and Fish Tacos go great with imported beers served indoors or in the open-air courtyard.

Chef's Specials

The island's tradition of culinary excellence has produced a number of unique events and experiences catering to the foodie in everyone. In downtown Fernandina Beach, the Amelia Island Culinary Academy serves up a variety of lively and informative demonstration and participation classes conducted by former Ritz-Carlton standout Chef Bill Thompson. At the Omni Amelia Island Plantation Resort, visitors can join one of their chefs for a tour of "The Sprouting Project," a unique take on sustainability that features an aquaponics greenhouse, organic garden, apiary and barrel room. Monthly dinners provide a

genuine farm-to-table dining experience in this “chef’s playground.” And in January, tummies rumble in anticipation of Amelia Island Restaurant Week, a 10-day culinary showcase featuring special events and fixed lunch and dinner menus at a wide selection of the island’s most popular and award-winning dining establishments. Feast your eyes at www.ameliainland.com/yummy.

For visitor information and online planning, visit www.ameliainland.com.

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