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Amelia Island Serves Up 8th Annual Restaurant Week ***2016 Restaurant Week Events, Menus, Hotel Offers Now Online***

AMELIA ISLAND, Florida (January 6, 2016) – Northeast Florida’s Amelia Island will host its eighth annual Restaurant Week, Jan. 22-31. The 10-day event will showcase more than 25 of the island’s top restaurants, bistros and cafes, giving hungry visitors and locals a chance to try new culinary hotspots and enjoy old favorites. Participating restaurants will offer special fixed menus for both lunch and dinner. The lunch option is \$12 per person and includes an entrée and a beverage, while the dinner option (priced at either \$19 or \$31 per person) includes three courses and a beverage. Menus, restaurant listings, special event information and discounted hotel packages can be found online at www.ameliaisland.com/yummy.

During the 2016 Amelia Island Restaurant Week, several special events will celebrate the destination’s dining attributes. On Thursday, Jan. 21, The Ritz-Carlton, Amelia Island will kick-off the week with “A Tribute to Amelia Island Cuisine.” Starting at 6 p.m., the event will feature a Moët Hennessey wine tasting and passed hors d’oeuvres, followed by a seated dinner featuring chefs from several of Amelia Island’s most popular restaurants, including Gilbert’s Underground Kitchen, Ciao Italian Bistro and several of The Ritz-Carlton, Amelia Island’s chefs. Tickets for the dinner are \$72 and available by calling 904-277-1087.

Beginning at 1:30 p.m. on Saturday, Jan. 23, Coast at The Ritz-Carlton, Amelia Island will mark its debut with a full day of culinary and beverage events sponsored by The Local Palate magazine. At 2:30 p.m., Moët Hennessey will present the art of martinis, sidecars and brandy punch with mixologist Ariel Juver, followed by the Coast Fish & Fowl cooking demonstration and tasting led by Top Chef Hugh Acheson. The event will also include Ritz-Carlton chefs teaching the art of infusing flavored salts and cooking on Himalayan Salt blocks; local honey tastings from the Chef’s Garden on property; and an evening bonfire with Cordials and scrumptious s’mores, while gazing at the night sky with the resort’s astronomer. Tickets are available for \$65 per person by calling 904-277-1087.

New this year is the Farmers Market Tour with Amelia Island Culinary Academy at 10:30 a.m. on Saturday, Jan. 23 and Saturday, Jan. 30. Guests can join Chef Bill to learn to shop the market’s produce like a chef, and then enjoy a cooking class using the fresh ingredients purchased that morning. Tickets are available for \$40 per person and include the walk, cooking class and tasting. Also new to Restaurant Week is a nightly tour and tasting at Marlin & Barrel Distillery for just \$5 per person.

On Saturday, Jan. 30, the Omni Amelia Island Plantation will close Restaurant Week with an exciting four-course dinner paired with wine and moonshine cocktails during its “Outlaw Dinner,” which will highlight ingredients that had once been outlawed. The event will start at 7 p.m. with cocktails in the Sunrise Café. Tickets are \$75 per person and can be purchased through opentable.com or by calling 904-432-1467.

Restaurants participating in the 2016 Amelia Island Restaurant Week include:

<i>29 South</i>	<i>904-277-7919</i>	<i>Dinner</i>
<i>Alley Cat</i>	<i>904-491-1001</i>	<i>Lunch and Dinner</i>
<i>Bar Zin Bistro & Wine Bar</i>	<i>904-310-6620</i>	<i>Dinner</i>
<i>Beech Street Bar & Grill</i>	<i>904-572-1390</i>	<i>Dinner</i>
<i>Brett's Waterway Café</i>	<i>904-261-2660</i>	<i>Dinner</i>
<i>Café Karibo</i>	<i>904-277-5269</i>	<i>Dinner</i>
<i>Ciao Italian Bistro</i>	<i>904-206-4311</i>	<i>Dinner</i>
<i>Coast</i>	<i>904-277-1087</i>	<i>Lunch and Dinner</i>
<i>Crab Trap</i>	<i>904-261-4749</i>	<i>Lunch and Dinner</i>
<i>Cucina South</i>	<i>904-432-7920</i>	<i>Dinner</i>
<i>España Restaurant & Tapas</i>	<i>904-261-7700</i>	<i>Dinner</i>
<i>Gilbert's Underground Kitchen</i>	<i>904-310-6374</i>	<i>Lunch and Dinner</i>
<i>Hola! Cuban Café</i>	<i>904-321-0163</i>	<i>Lunch</i>
<i>Horizons</i>	<i>904-321-2430</i>	<i>Lunch and Dinner</i>
<i>Jack & Diane's</i>	<i>904-321-1444</i>	<i>Lunch and Dinner</i>
<i>Joe's 2nd Street Bistro</i>	<i>904-321-2558</i>	<i>Lunch and Dinner</i>
<i>La Mancha</i>	<i>904-261-4646</i>	<i>Dinner</i>
<i>Le Clos</i>	<i>904-261-8100</i>	<i>Dinner</i>
<i>Lu Lu's at the Thompson House</i>	<i>904-432-8394</i>	<i>Lunch and Dinner</i>
<i>Marina Seafood Restaurant</i>	<i>904-261-5310</i>	<i>Dinner</i>
<i>Oceanside</i>	<i>904-491-4113</i>	<i>Dinner</i>
<i>The Patio Place</i>	<i>904-410-3717</i>	<i>Lunch and Dinner</i>
<i>Pi Infinite Combinations</i>	<i>904-432-8535</i>	<i>Lunch</i>
<i>The Salty Pelican Bar & Grill</i>	<i>904-277-3811</i>	<i>Dinner</i>
<i>Sandy Bottoms</i>	<i>904-310-6904</i>	<i>Lunch and Dinner</i>
<i>The Surf Restaurant & Bar</i>	<i>904-321-6191</i>	<i>Lunch and Dinner</i>
<i>Verandah</i>	<i>904-277-5958</i>	<i>Dinner</i>

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About Amelia Island

Northeast Florida's coastal treasure, Amelia Island is a barrier island rich in colorful history and breath-taking natural beauty. Amelia Island offers long, beautiful beaches, abundant wildlife, and pristine waters. Upscale resorts with world-class spas, championship golf and exclusive dining blend effortlessly with a captivating collection of bed and breakfast inns and historic districts. The island is home to Fernandina Beach, once a vibrant Victorian seaport village, and now a charming downtown district of eclectic shops, attractions and eateries. Forget the everyday getaway; come make memories on Amelia Island. For visitor information and online planning, visit www.ameliaisland.com.