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Hilton Sandestin Beach Golf Resort & Spa Appoints New Executive Chef of Seagar's Prime Steaks & Seafood

SOUTH WALTON, Fla. (July 16, 2018) – Hilton Sandestin Beach Golf Resort & Spa, the largest full-service beachfront resort hotel on Northwest Florida's Gulf Coast, has appointed **Lee Guidry** as the new executive chef of Seagar's Prime Steaks & Seafood, the resort's AAA Four-Diamond restaurant.

"With more than 11 years of experience in the culinary industry, Chef Guidry will continue delivering an experience unique to Seagar's," said Gary Brielmayer, general manager of Hilton Sandestin Beach. "With his expertise in authentic Italian techniques and his extensive time spent exploring the flavors of the coast, Chef Guidry will continue to enhance Seagar's fine-dining experience and bring new and innovative ideas to our thriving culinary team."

A graduate of Delgado Culinary Institute in New Orleans, Executive Chef Lee Guidry has dedicated numerous years to honing his skills through various positions in Nashville, Chicago, and the Florida Panhandle. His passion for cooking stems from his summers spent in the south of Sardinia, Italy, where he learned classic and regional Italian preparations. He also worked with classically trained chefs from Germany, France, Spain and Japan, absorbing the distinct philosophies of each region's cooking techniques.

Prior to joining Seagar's Prime Steaks & Seafood, Chef Guidry dedicated two years to the Meli Café Group in Chicago, where he designed, executed and oversaw their first venture into dinner service. He also spent four years as the head chef at SushiSamba Rio in Chicago, where he worked side-by-side with Chef Shige-san, a renowned Sushi Chef in the U.S. Before that, Chef Guidry worked as executive chef at Bound'ry in Nashville, where he designed seasonal menus featuring local products.

In addition to his culinary arts and chef training at Delgado Culinary Institute in New Orleans, Chef Guidry studied Psychology at the University of Southern Alabama in Mobile. He is also continuing his education through the American Culinary Federation to obtain a Certified Executive Chef (CEC) certification and is a certified foodservice manager in the state of Florida and the city of Chicago. He was voted “Top Ten Young Chefs” by Sarasota Magazine and nominated for “Best Chef Chicago” in 2012 by Best Chefs America.

Northwest Florida’s longest-standing AAA Four-Diamond Restaurant, Seagar’s Prime Steaks & Seafood, has been extolled by critics as a premium dining destination. Seagar’s blends its commitment to excellence with attentive service and exceptional menu offerings for an unforgettable dining experience. Seagar’s has long been acclaimed for its 600-label wine list, dramatic tableside food preparation and nightly live entertainment. Seagar’s interior color palette takes inspiration from the restaurant’s beachside location, featuring soft blues, greens, platinum and sandy hues, set in striking contrast to traditional Brazilian cherry and mahogany accents.

For more information about Hilton Sandestin Beach Golf Resort & Spa, visit HiltonSandestinBeach.com or call 850-267-9500.

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About Seagar’s Prime Steaks & Seafood

Northwest Florida’s longest standing AAA Four-Diamond Restaurant, Seagar’s Prime Steaks & Seafood, has been extolled by critics as one of the finest dining destinations in the region. Located in the beachfront Hilton Sandestin Beach Golf Resort & Spa, Seagar’s blends its commitment to excellence with attentive service and exceptional menu offerings for an unforgettable dining experience. Since the doors first opened in 1998, Seagar’s has made service its number one priority. Best known for its exceptional cuts of meat, Seagar’s proudly boasts 100 percent of its beef is graded prime, the highest designation of the eight grades given to beef and other meats by the U.S. government. To complete any meal, whether it is steak or seafood, the knowledgeable staff at Seagar’s can also recommend a wine from the restaurant’s more than 600-label collection to best accentuate the selected dish, causing a sensory experience like no other. For more information, or to make a reservation, call 850-622-1500, or visit Seagars.com.

About Hilton Sandestin Beach Golf Resort & Spa

Hilton Sandestin Beach Golf Resort & Spa, managed by Sandcastle Resorts & Hotels, is located on the sugar-white sands and emerald-green waters of Northwest Florida’s Gulf Coast near Destin in South Walton, Fla. Northwest Florida’s largest full-service beachfront resort hotel boasts 602 spacious accommodations, more than 40,000 square feet of award-winning meeting space, a world-class spa and state-of-the-art fitness center, six on-site dining venues – including the Emerald Coast’s only AAA Four-Diamond steakhouse – abundant resort recreation options, access to championship golf courses, and close proximity to the area’s best attractions. A place where moments become memories that last a lifetime, there is only one Hilton Sandestin Beach. For more information on the premier hotel, visit HiltonSandestinBeach.com, or stay up-to-date with its latest news and promotions on its [Facebook](#), [Twitter](#) or [Instagram](#).