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**ALL THAT IS GOLD DOES NOT GLITTER,
NOT ALL THOSE WHO WANDER ARE LOST;
THE OLD THAT IS STRONG DOES NOT WITHER,
DEEP ROOTS ARE NOT REACHED BY THE FROST.**

“It is important to me to teach the next generation because I was lucky to learn this way, and I want this opportunity for students at Auburn.”

~ JOEL ANTUNES

Best Restaurants by Gourmet Magazine and many others.

National magazines and newspapers have given Chef Antunes high honors, including calling him the “best chef in the world.”

Later, he became the opening executive chef at the historic luxury Capital Hotel and its restaurant, One Eleven, in Little Rock, Ark. He then returned to Cognac, France, where he served as Chef-in-Residence at a luxury hotel, Forbes Travel Guide’s Le Logis.

While Chef Antunes’ impressive career could have taken him to any restaurant in the world, he came to 1856 – Culinary Residence because of his friendship with Hans van der Reijden, founder and CEO of Ithaka Hospitality Partners. “We worked together at The Ritz-Carlton, Buckhead,” says the chef. “When the chef at 1856 – Culinary Residence left, Hans contacted me about coming here. I said, ‘Hans, I am in France now, I have my house and family here.’

“He asked me to come here for a year, and now it has been almost two years. It has been good, as we received a Michelin Recommendation. Hans wants top quality, and he knows that is what I want.”

Chef Antunes is the third Chef-in-Residence at 1856 -Culinary Residence, the one-of-a-kind teaching restaurant at the Tony and Libba Rane Culinary Science Center. He shares his expertise and gives hands-on experience to students in the Horst Schulze School of Hospitality Management. The restaurant is named 1856 – Culinary Residence to honor the year of Auburn University’s founding and serves lunch and dinner.

“My goal is to give what I have learned the last 45 years in the restaurant world,” says Chef Antunes. “It is important to me to teach the next generation because I was lucky to



Chef-in-Residence: Joel Antunes

BY ANN CIPPERLY

AT A GLANCE

- Multi-Michelin Star Chef
- Third Chef-in-Residence at 1856 - Culinary Residence at Auburn
- Created 6,500 recipes
- Teacher at the Tony and Libba Rane Culinary Science Center
- James Beard Foundation Award: Won Best Chef: Southeast (2005) for his work at Joël Restaurant

As the recipient of Michelin Stars, Chef Joel Antunes brings world class cuisine to the 1856 - Culinary Residence at Auburn, receiving a Michelin Recommendation in 2025. After working at the best hotels and restaurants in Europe and America, the highly awarded Chef Antunes became the third Chef-in-Residence at 1856, which is the first teaching restaurant in the United States to be recognized in The Michelin Guide.

Growing up in France, Chef Antunes lived with his grandparents on a farm where they had a garden along with chickens, cows, lambs and pigs. His grandmother was a good cook and taught him. He helped her prepare food for the family and farm workers, and he loved it. All the meals were prepared from scratch, and they cured ham from the pork.

At 14 years of age, Chef Antunes knew he wanted to become a restaurant chef. He attended a cooking school to learn techniques. Since he was the top student, he worked with Chef Paul Bocuse for a few years at his restaurant that received three Michelin Stars. He then worked at other restaurants that received multiple Michelin Stars.

The young chef continued to work for the best chefs in France, including two years for Chef Robuchon and Chef Troisgros, whose restaurant received three Michelin Stars.

Chef Antunes' food journey took him throughout France. "The food is very different in Paris and the South of France," he says. "I enjoyed living in the South of France with the Spanish and Italian influences combined with French cuisine."

While in Europe, he was named Best Young Chef and received a Michelin Star, which led Chef Antunes' career to some of the most prestigious hotels. He became executive chef at The Oriental Bangkok, known as the number one hotel in the world during his tenure.

Chef Antunes moved to London to open Les Saveurs, and he received a Michelin Star and was awarded Best Restaurant in UK.

While in London, the chef met his wife, who is an American.

In 1996, Horst Schulze, president of The Ritz-Carlton Hotel Company, was looking for a chef at The Ritz-Carlton, Buckhead in Atlanta, GA. Antunes became the executive chef at The Dining Room at The Ritz-Carlton and received many honors, including Five Diamonds, James Beard's Best Hotel Chef as well as Best Restaurant in USA by Zagat and Food and Wine Magazine, among others.

After five years at The Ritz-Carlton, Chef Antunes opened his own restaurant, Joël, in Atlanta and earned many awards, including James Beard's Best Chef of the Southeast. The restaurant was named Best New Restaurant in the U.S. by Esquire, and One of America's





Photos by Craig Godwin

learn this way, and I want this opportunity for students at Auburn.

"Everything we get for the restaurant is fresh, and there is nothing frozen. We buy organic and get the best quality. Everything is made from scratch here. We don't buy anything that is already made."

A specialty on the lunch menu, Kaizen Lunch, was influenced by bento-boxes in Asia. It contains small tastes of courses with soup, appetizer, choice of protein,

French baguette and dessert for \$25. It is also an express order for those who want their lunch quickly.

"When I move to a new city, I like to figure out what people like to eat," he says. "If you cook something people don't want, then your restaurant is not busy. In Europe, it is different where people like to eat liver, anchovies, sardines and different meats, but people in America don't like that. Here people prefer beef, seafood and lamb."

The restaurant partners with Auburn University's Horticulture Department for fresh, locally grown produce.

The chef is organized with his recipes and photos of dishes in large notebooks from London, France and other places. He has created 6,500 recipes. "This way when you make a recipe," he says, "it has the same taste every time. If you don't have a recipe, the team can't make it. When I do something, I like to do the best possible."

Many people ask him to put his recipes in a cookbook, but it would take time away from the kitchen and his family.

"I like the Southeast of America very much," he says. "I love Auburn and the people here. I thank my staff that does a great job every day. Chef Russell has been with me a long time. We have a great team, and we try to do the best to please the customers."

Having a meal at 1856 - Culinary Residence prepared by multi-Michelin Star Chef Antunes is an opportunity to savor extraordinary dishes that have been created from more than 40 years' experience from the best restaurants across the globe in a stunning setting.



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