

CULINARY **1856** RESIDENCE

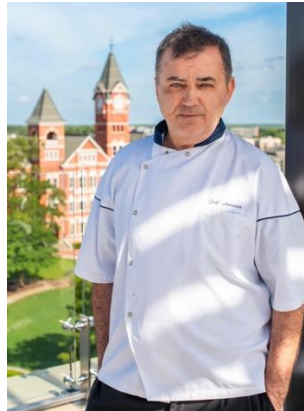
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1856 – Culinary Residence Names Third Annual Chef in Residence

*The finest teaching restaurant in the world welcomes
Chef Joel Antunes of Le Logis in Cognac, France*

Auburn, AL — 1856 – Culinary Residence today proudly announces its third annual Chef in Residence, Joel Antunes of Le Logis in Cognac, France. The one-of-a-kind teaching restaurant is located in the [Tony & Libba Rane Culinary Science Center](#), the home to Auburn University's esteemed Horst Schulze School of Hospitality Management, which opened its doors in August 2022. His tenure begins August 1, 2024.



Chef Joel Antunes (Credit Thomas Boutwell)

Named after the year of Auburn University's founding, 1856 – Culinary Residence is a unique teaching restaurant where students work under the guidance of a Chef in Residence to prepare and serve an à la carte lunch menu and tasting menu format during dinner service. Each year, an acclaimed chef works alongside the Ithaca Hospitality Partners (IHP) team as well as Auburn University faculty and staff to create a unique restaurant concept, providing a one-of-a-kind, ever-changing culinary experience for students and restaurant guests alike.

"We couldn't be more excited to welcome Chef Antunes to Auburn," said Hans van der Reijden, Founder & CEO of Ithaca Hospitality Partners. "His global culinary expertise, especially when combined with his experience as a James Beard Foundation Award winner and recipient of a Michelin Star, will provide an invaluable resource for students."

Chef Antunes follows 2023 – 2024 Chef in Residence Ford Fry (Atlanta-based Rocket Farm Restaurants) and inaugural Chef in Residence Tyler Lyne (Tasting TBL, Birmingham). Born and raised in the South of France, Chef Antunes learned his craft in some of the country's finest

restaurants before spreading his wings at restaurants around the world. He worked as executive chef at the Bangkok Oriental Mandarin Hotel, known at the time as the #1 hotel in the world, before moving to London to open Les Saveurs, where he earned a Michelin star. He then relocated to the United States to lead the award-winning Dining Room at The Ritz-Carlton, Buckhead. Ready for a new challenge, Chef Antunes ventured out on his own in Atlanta, opening Restaurant Joel, for which he earned a James Beard Foundation Award. He was later lured away to serve as the opening Executive Chef at the historic luxury Capital Hotel and its restaurant, One Eleven, in Little Rock, AR, which consistently received popular and critical acclaim during his tenure. Chef Antunes returned to France in 2022 and currently serves as the Chef in Residence for Forbes Travel Guide at Le Logis, an intimate luxury hotel in Cognac, France.

“I’m very excited to learn how 1856 – Culinary Residence and Auburn University combine an educational experience with horticulture, hospitality, and dining,” said Chef Antunes. “I can’t wait to spend time in the classroom and in the kitchen, helping shape the next generation of culinary professionals.”

Guests can expect the unexpected when dining at 1856 – Culinary Residence starting in August, as Chef Antunes will draw inspiration from decades of experience cooking in the finest hotels and restaurants around the world. An a la carte lunch menu will be available, while a multi-course tasting menu will take guests on a culinary adventure during dinner service.

To learn more and to make reservations, please visit www.auburn1856.com. For photography, please click [HERE](#).

About Ithaka Hospitality Partners

Auburn-based Ithaka Hospitality Partners (IHP) was founded in 2018 by Hans van der Reijden, an international hotelier with more than 35 years of experience in the industry. Formerly a partner in the Capella Hotel Group, he worked with founder Horst Schulze, a legend in the hospitality industry. The Ithaka Hospitality Partners management team has over 200 years of industry experience at some of the most prominent and respected global hospitality organizations. IHP manages independent hotels, resorts, spas, restaurants, and food halls and is a proud partner in The Horst Schulze School of Hospitality Management at Auburn University. IHP manages all commercial aspects of the Tony & Libba Rane Culinary Science Center and is honored to play an active role in educating the next generation of hospitality and culinary professionals. For additional information, visit www.ithakahp.com.

About The Tony and Libba Rane Culinary Science Center

The Tony & Libba Rane Culinary Science Center (RCSC) is the home to Auburn University’s esteemed Horst Schulze School of Hospitality Management. Opened in the summer of 2022, The Rane Center introduces a cutting-edge, world-class hospitality education facility to Auburn, Alabama. The unique educational experience for students at both the undergraduate and graduate levels blends hands-on learning with essential business and cross-functional coursework. The RCSC features numerous experiential learning spaces, including upscale teaching restaurant [1856 – Culinary Residence](#), [The Laurel Hotel & Spa](#) (Alabama’s first ultra-luxury hotel), educational labs, a multi-concept food hall named [Hey Day Market](#), a rooftop terrace, Thr!ve Here @Auburn coffee roastery & café, and a microbrewery operated in partnership with New Realm Brewing. The RCSC is the result of decades of visionary leadership and collaboration between Auburn University College of Human Sciences and industry leaders, beginning with Capella Hotel Group and continuing with Ithaka Hospitality Partners in 2018. Poised as a unique partnership between academia and commercial offerings, the RCSC prepares students with operational knowledge and a leadership approach devoted to superior guest

service, creating a stronger and more competitive group of future hospitality leaders, while also offering unparalleled guest experiences.

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