

Hilton Sandestin Beach Announces Appointments to Culinary Team

Resort appoints Dan Tederous as Executive Sous Chef and adds key executive positions to their culinary staff.

SOUTH WALTON, Fla. (September 3, 2021) – [Hilton Sandestin Beach Golf Resort & Spa](#), a premier beachfront resort located on Florida’s gulf coast, announced today key additions and promotions to the resort’s stellar culinary team. These additions come following the announcement of Dan Vargo’s departure. Ending a distinguished tenure, spanning over a decade, as Executive Chef at Hilton Sandestin and Executive Chef of Seagar’s Prime Steaks & Seafood, Dan Vargo will be leaving to fulfill a lifelong dream of creating his own company. The resort wishes Vargo the best of luck in his new venture, and looks forward to partnering with him on the many local charity projects he so passionately introduced to our team, most notably Food For Thought Outreach.

“From the top down, the culinary team we’ve assembled at Hilton Sandestin is truly exceptional,” said Gary Brielmayer, General Manager of Hilton Sandestin. “It’s gratifying to see our family grow and provide an even greater depth and energy to our guests.”

After an extensive search, the property’s operations director Angelina Covington and Chef Dan Vargo selected **Dan Tederous** as Hilton Sandestin’s new executive sous chef. Tederous will be responsible for planning, organizing and controlling all kitchen operations to ensure maximum guest satisfaction. With more than 20 years of culinary experience, Tederous was most recently chef de cuisine at Delmonico Steakhouse out of Las Vegas, Nevada, where he managed the entire culinary operations and developed daily specials, menus and seasonal items. Tederous also held positions as executive sous chef at Mauna Kea Resort in Waimea, Hawaii and banquet chef at Four Seasons Hualalai in Kona, Hawaii.

Hilton Sandestin’s newest banquet chef, **Lee Guidry**, has been with Seagar’s Prime Steaks & Seafood for 4.5 years. Guidry will work under the supervision of the banquet culinary team lead, Robert Kent, who has been with the resort for 15 years, spending eight years as sous chef at Seagar’s and seven years leading the Sandcastles culinary team. Kent will oversee the property’s catering team, which continuously works with prestigious groups and associations of all sizes. Chef Guidry, known for his passion for cooking, will be able to display his signature style and international techniques in his new role.

With almost two decades of culinary management experience, most recently as the executive chef of Iron Hill Brewery, where he led a team of 42 employees, **Thomas Mikesell** brings both experience and finesse to our classic New-York style steakhouse. Mikesell attended the elusive Johnson and Wales Culinary School where he graduated first in his class and was hand picked by Marco Pierre White to train under a Michelin Star Chef in the UK for two years. Spending nearly a decade fine-tuning his culinary and leadership skills at notable eatery’s in the Atlanta area, including STK Atlanta; Public

School 404 Gastropub; Stoney River Steakhouse; Dodiyo's Seafood; and Tommy Bahamas, Mikesell is excited to lead the team at Seagar's and elevate the four-diamond experience our guests expect.

One of the latest promotions in the culinary scene at Seagar's was the appointment of sous chef, **Fleetwood Covington**. Covington started at Hilton Sandestin in 2017, where he trained under the leadership of chefs Lee Guidry and Dan Vargo in the intimate setting of Seagar's. Covington's new role allows him to direct food preparation while collaborating and studying under Seagar's new Executive Chef Thomas Mikesell, together they will emphasize high quality plates, and showcase design and taste.

Overseeing the renovation of Sandcastles Restaurant's open-air concept kitchen is new culinary team lead **Steve Withall**. During his 18-year career, Withall has held many impressive culinary titles, including private beach club chef, restaurant head chef, executive chef and chef de cuisine. He most recently served as the instructional coordinator of culinary and hospitality at Gulf Coast State College in Panama City, Florida. Withall is the latest addition to the already stellar line up of culinary talent leading the food and beverage outlets at Hilton Sandestin.

Located on Northwest Florida's Gulf Coast, Hilton Sandestin greets guests with stunning views of the Gulf of Mexico's sugar-white sands and emerald-green waters. Each guest room boasts a full or partial Gulf view, all with private balconies and outdoor seating. Poolside lounges and private cabanas dot the resort's expansive outdoor deck, where families and couples alike enjoy special time with one another. For more information about Hilton Sandestin Beach Golf Resort & Spa, visit HiltonSandestinBeach.com or call 850-267-9500. For more information about Seagar's Prime Steaks & Seafood, call 850-622-1500 or visit Seagars.com.

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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 590 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 seasonal 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](#).

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.