



# CHEF GORJI

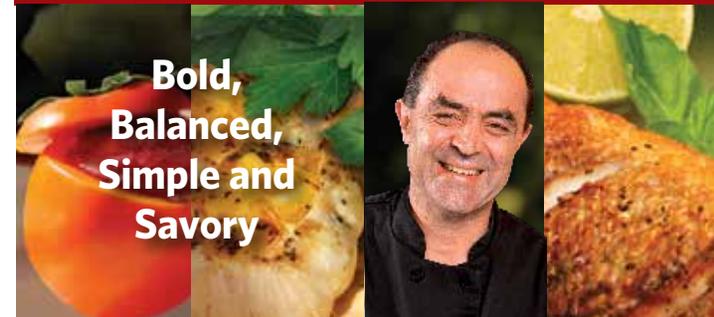
The engineer-turned chef's culinary backstory and food philosophy are as entertaining as the creative pairings coming out of his tiny kitchen or his well-known front-of-the-house bonhomie. The back-to-back Texas Steak Cook-Off Champion regularly incorporates a "Texas Twist" into his signature "New Mediterranean Cuisine" with such dishes as steak with pomegranates and pan-seared catfish.

He is the author of Zing! Cookbook and creator of Gorji Gourmet Foods, a line of gourmet pasta sauces, dipping oil /marinade and pomegranate vinaigrette.

\* In 2018 Canary By Gorji Shortened Its Name To Gorji Bringing The Brand Together: Restaurant, Sauces and Cookbook



## BY GORJI



**Bold,  
Balanced,  
Simple and  
Savory**

### ■ Gorji Restaurant

#### **New Mediterranean Cuisine, Steak & Seafood**

In a market with a "bigger is better" outlook, Gorji has kept it simple, upscale, and intimate with only 5-tables. This year, he celebrates 18 years at the helm of his small, acclaimed restaurant in Dallas, TX.

#### **Fine Dining With Innovative Policies**

- only no-tipping fine dining restaurant in Texas
- doesn't have televisions
- can not accommodate young children
- tables are seated only once per evening

**7 Restaurants With Big Flavor—Dallas Observer 2021**

**20 Most Romantic Restaurants—Thrillist 2020**



### ■ Zing! Cookbook

**New Mediterranean Cuisine:  
Bold, Balanced, Simple and Savory**

**Pure Olive Oil. Lots of Limes. Few Batters, Coatings, or Rubs**

No tahini in that hummus. Instead, an imaginative, personal, and highly memorable take on enhancing natural flavors. And very little or no sugar.

#### **Zing! Sweeps Indie Book Awards**

**2 National Indie Excellence Awards**

**USA Book News Award** - International Cookbook Category

**London Book Festival** - International Cookbook Category

**IPPY Book Awards Gold Medal** -

Best Book/Publisher/Author Website

**Butter Fried Fresh Anchovies** | tabbouleh & spicy remoulade

**Escargot** | poached in pomodoro with gorgonzola & mushrooms

**Baby Eggplant Stuffed with Gorgonzola Dolce** | arrabiata sauce

**Ruby Red Grapefruit & Goat Cheese** | persian cucumbers, dill, red onions



**Duck Breast** | red plums, honey & white wine sauce, turnip puree

**Lamb Brain Paté** | crostini with tomato relish

**New Zealand Venison Tenderloin** with Sour Cherry Risotto



**Colorado Lamb T-Bone & Free Range TX Quail** | tabbouleh & tzatziki

**Pulled Rabbit Paella** | Spanish chorizo, mussels, shrimp with saffron

**Poached Rainbow Trout & Yogurt Sauce** | with kalamata olives, basil, sumac & crispy elephant garlic

**Pan Seared Catfish** | with artichoke salad & grilled chilled avocado





*tastes  
just picked*

# GORji

GOURMET FOODS

Chef Gorji began bottling his gourmet sauces in 2006 in response to demand from customers at his restaurant. Diners often described them as "Tastes Just Picked," which became the slogan for his entire product line of Mediterranean-inspired sauces, marinades, and dips. Each recipe has a rich and complex flavor as if it simmered on the stove for hours — yet it just takes minutes to open heat and serve.

## Pomodoro

Tastes Just Picked —

Three simple ingredients: fresh-picked tomatoes, garlic and imported olive oil make this the perfect Pomodoro Sauce. This vibrant-tasting gourmet pasta sauce is wonderful on pizzas and any recipe using tomato sauce.



## Puttanesca

A Zesty Classic —

Chef Gorji adds fresh basil, capers, olives and a dash of cayenne to his famous pizza and gourmet pasta sauce for zesty Puttanesca Sauce. Delicious in pasta dishes, homemade pizza and seafood.



## Arrabiata Diavolo

Some Like It Hot—

The addition of cayenne peppers and red pepper flakes along with fresh garlic and a touch of basil to vine-ripened tomatoes and imported olive oil to create a devilishly tasty Arrabiata Diavolo Sauce for pastas, meats and seafood.



## Dipping Oil & Marinade Primer

Olive Oil To Cook Fish, Meat & Vegetables —

Pure and natural, the Dipping Oil & Marinade begins with olive oil that's then seasoned to perfection with infused herbs, salt and a dash of fresh pepper. It is great to dip a crusty piece of warm bread into, or use as a marinade for all kinds of meats.

**GRILLING, BROILING, BAKING & PAN SEARING**

**DIPPING:** Just add parmesan.

PURE OLIVE OIL



## Pomegranate Vinaigrette

A Salad Dressing Made With Olive Oil —

Pomegranate puree, and balsamic vinegars combine with olive oil for a lively pomegranate vinaigrette with just a touch of sweetness. Ideal for use in salads, as a light sauce for meats of all kinds, or as a marinade.



## clean tasting

- no added sugar
- no cholesterol
- no preservatives
- gluten free
- olive oil you can cook with
- salad dressing made with olive oil



**33 Awards**  
in Blind Judging  
Food Competitions



Gorji Gourmet Foods are available at: DFW Whole Foods Market®, Jimmy's Food Store, Royal Blue Grocery, Gorji Restaurant, Amazon.Com, GorjiGourmetFoods.Com

## ■ PRESS RELEASE EXCERPTS



### **Renzell Names Gorji #3 Among Top Dallas Restaurants**

**Number #1 In Food and Hospitality By Renzell Rating System**

DALLAS, Oct. 24, 2017 /PRNewswire/ — Renzell, the new national data-driven dining review system that comprehensive-ly rates restaurants, has just released its final word on Dallas. Small and intimate dining room Gorji was among the top three restaurants. Flora Street Café and Tei Tei Robata Bar rounded out the top spots.



The Renzell rating system rates more than 550 restaurants in 11 cities to determine the top rated restaurants in each city. Renzell members take a comprehensive survey—a holistic look at the entire restaurant experience—of more than 70 questions every time they dine at a restaurant. The ratings assess dining out through eight categories: cocktails, design, hospitality, food, service, value, vibe, and wine/sake/beer.

Renzell says their goal is “to offer an alternative to the status quo of often incomplete, subjective restaurant ratings.” The founder of Renzell, Bo Peabody, said “the aim of the organization is to rank restaurants accurately and without bias.”

Renzell vets its members. They must lack any conflicts....

full release at:

[chefgorji.com/news/press-releases/canary-gorji-rated-3-dallas/](http://chefgorji.com/news/press-releases/canary-gorji-rated-3-dallas/)



### **Tipping Taken Off The Menu At Gorji**

**Dallas’ Chef Gorji Debuts Tip-Free Fine Dining**

DALLAS, Nov. 14, 2016 /PRNewswire/—New policy focuses on service, hospitality and equitable pay for hard-working staff.

#### **No Tipping Policy Trend Taking Off**

The “no-tipping” trend is rapidly taking hold in culinary centers around the country, most notably New York, Chicago, San Francisco and Portland.

The success of No-Tipping policy lies in its equity for both front and back of the house, says Gorji. Instead of servers relying on the largesse of their customers to compensate for below minimum-wage salaries, servers now know that they will be compensated fairly every night—not just on those busy weekends or feel that they have to upsell items to increase their tips at the end of the night. And no longer will those behind the scenes who are essential in preparing and providing the culinary experience be compensated less than those who serve it.

An average price increase of 18-20% makes it possible to... create a steady income throughout high and low seasons for

full release at:

[prnewswire.com/news-releases/dallas-chef-gorji-debuts-tip-free-fine-dining-300361812.html](http://prnewswire.com/news-releases/dallas-chef-gorji-debuts-tip-free-fine-dining-300361812.html)



### **Gorji Gourmet Hits 21 (Now 33!)**

**Gorji Gourmet products have won a total of 8 Gold, 13 Silver and 12 Bronze Awards in Blind Judging Food Competitions.**

DALLAS, Feb. 8, 2019 /PRNewswire/ — Chef Gorji, of Gorji Gourmet Foods line of sauces for home cooks, is pleased to announce they have won 6 more awards, bringing the total for all five products to 21 awards. The three pasta and pizza sauces swept the cooking sauce category at the Zestfest Fiery Food Challenge, January 29, 2018 held in Irving, TX. Puttanesca won the coveted Golden Chile Award, Arrabiata Diavolo took Silver and Pomodoro won Bronze. Earlier in the season at the Scovie Awards in Albuquerque, New Mexico, Puttanesca won another gold, Dipping Oil Marinade won silver and Pomegranate Vinaigrette won bronze in similar blind judging contests. Professional judges at both events taste hundreds of sauces, salsas, condiments and treats from across the US and internationally to select the category winners.



#### **Puttanesca Joins The Golden Chile Club**

Puttanesca won two golds, each at different events. It is Gorji Gourmet Arrabiata’s fourth (now 5)Golden Chile Award: the

full release at:

[chefgorji.com/news/press-releases/gorji-gourmet-hits-21/](http://chefgorji.com/news/press-releases/gorji-gourmet-hits-21/)



**Thrillist February 2020**

Gorji - Top 20 Romantic Restaurants in Dallas



**Dallas Observer June 16, 2021**

Seven Under-the-Radar Dallas Restaurants That Serve Big Flavors.



**Fox 4 Good Day January 2020**

Chef Gorji on Fox 4 Good Day Dallas preparing a recipe from his cookbook Zing! By Gorji.



**WFAA VERIFY 2019**

VERIFY's David Schechter interviews Gorji about being only Dallas restaurant with no-tipping fine dining.



**D Magazine 2019**

Dining critic Eve Agnus-Hill praises Gorji lamb brain pate, trout yogurt and venison tenderloin.



**Dallas Observer Dallas Top 100 List 2018**

Gorji #15 of Dallas' Top 100 Restaurants.



**Chef Gorji, Pioneer In Innovative Policies 2018**

Fine dining with no Tipping, doesn't have televisions, doesn't seat young children and doesn't turn tables



**Eater38 2016**

Dallas 38 Essential Restaurants



**Cayman Airways Skies Magazine Jan-Feb 2013**

*Texas-Sized Appetite*

Donna Owens includes Canary By Gorji in her feature article about the best steaks in Texas.



**Dallas Hotel Magazine Spring 2013**

*A Touch of Texas*

Dallas Hotel Magazine features Chef Gorji's Mediterranean Cuisine with Texas Twists in their Spring 2013 issue.



**D Magazine March 2015**

*How to Cook Pomegranates, Kale, and Carrots*

D Magazine features Chef Gorji's pomegranate recipe from Zing! By Gorji cookbook.



**#1 Food, #1 Hospitality & #3 Restaurant In Dallas 2017**

Named among top 3 Dallas Restaurants 2017



**WFAA Channel 8 Good Morning Texas 2016**

Dallas restaurant eliminates tipping.



**ZestFest 2015**

**Best New Product Cook-Off:**  
Silver: Arrabiata Diavolo

**Best Pasta Sauce Cook-Off:**  
Gold: Arrabiata Diavolo  
Silver: Puttanesca  
Bronze: Pomodoro

*Read the Dallas Morning News Article*



**2015 Independent Publisher Book Award**

National Gold Medalist Book/Author/ Publisher Website



**Dallas Morning News April 2014**

Kim Pierce writes of Chef Gorji's passion for Texas ingredients and recipes in Zing! Cookbook.

# CONTACTS & PHOTO DOWNLOADS

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**Print & Web Resolution Photos**

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**[GorjiRestaurant.com](http://GorjiRestaurant.com)**

**[GorjiGourmetFoods.com](http://GorjiGourmetFoods.com)**

**[ZingByGorjiCookbook.com](http://ZingByGorjiCookbook.com)**

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