



CHEF GORJI

The engineer-turned chef's culinary backstory and food philosophy is as entertaining as the creative pairings coming out of his tiny kitchen or his well-known front-of-the-house bonhomie. Gorji's cuisine is upscale, modern cooking using the best ingredients he can find, minimal spices and abbreviated cooking times to bring out the natural flavor of food. The back-to-back Texas Steak Cook-Off Champion regularly incorporates a "Texas Twist" into his "New Mediterranean Menu" with such dishes as his award-winning steak with pomegranates and his pan-seared catfish.

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



BY GORJI



■ Gorji Restaurant

New Mediterranean Cuisine, Steak & Seafood

In a market with a "bigger is better" outlook, Gorji has kept it simple at his upscale, intimate 7-table restaurant in Dallas, Texas. This year, he celebrates 16 years at the helm of his small, award-winning eatery.

Rated #1 in food & hospitality and #3 restaurant overall in Dallas by Renzell

Unconventional Fine Dining:

- only no-tipping fine dining restaurant in Texas
- doesn't have televisions
- can not accommodate young children
- does not turn tables



■ Zing! Cookbook

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.

Gorji spills the secrets behind his headline making new mediterranean cuisine recipes. He won the Texas Steak Cook-Off Championship twice with his take on steak with pomegranates!

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

■ DINNER MENU EXCERPTS

Butter Fried Fresh Anchovies | tabbouleh & spicy remoulade

Escargot | poached in pomodoro with gorgonzola & mushrooms

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

Lamb Brain Paté | crostini with tomato relish

Baby Eggplant Stuffed with Gorgonzola Dolce | arrabiata sauce

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

New Zealand Venison Tenderloin & Langoustine Tails with Sour Cherry

Risotto (free range, grass fed, no hormones or antibiotics)

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

<https://www.chefgorji.com/dinner-wine-menus/>



■ WINE LIST EXCERPTS

Chef Gorji curates the boutique wine list with international offerings as well as domestics.

Quinta Do Crasto 2013 (Douro, Portugal)

Ouled Thaleb, Syrah 2011 (Near Casa Blanca, Morocco)

Garbo Red, 2014 (Catalonia, Spain)

Sierra Bayan Shira 2014 White Wine (Shamkir District, Azerbaijan)

Psagot Cabernet Franc 2014 (Israel)

Merriman, Estate Pinot Noir 2012 (Yamhill-Carlton, Oregon)

Saltari Amarone 2013 (Veneto, Italy)

Chateau Ksara Rouge 2012 (Bekaa Valley, Lebanon)

Kavaklidere, Bogazkere Prestige 2010 (Diyarbakir, Turkey)

Wrath, Pinot Noir 2012 (Monterey, California)

Opus One, Cabernet Sauvignon, 2014 (Nappa Valley, California)





*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," so that became the slogan for his entire product line of Mediterranean-inspired sauces, marinades, and dips. Each recipe has 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



30 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 of inter-

full release at:

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

full release at:

prnewswire.com/news-releases/dallas-chef-gorji-debuts-tip-free-fine-dining-300361812.html



Gorji Gourmet Hits 21 (Now 30!)

All five products have won a total of 6 Gold, 9 Silver and 6 Bronze Awards in Blind Judging Food Competitions.

DALLAS, Feb. 8, 2018 /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’s fourth Golden Chile Award: the first for Puttanesca and three for Arrabiata Diavolo.

full release at:

chefgorji.com/news/press-releases/gorji-gourmet-hits-21/



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.



WFAA Channel 8 Good Morning Texas 2016

Dallas restaurant eliminates tipping.



Dallas Morning News April 2014

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



2015 Independent Publisher Book Award

National Gold Medalist Book/Author/ Publisher Website



Fox 4 Good Day June 2016

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 bing only Dallas restaurant with no-tipping fine dining.



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



Dallas Observer 2016

Brian Reinhart reviews Canary and says the steak is one of the best in the Metroplex.



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



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*



Nation's Restaurant News July 2013 Trending Tables

'50 Hot Restaurants For Summer'

NRN gives foodservice execs a look at this season's popular tables in 10 major cities. Canary by Gorji was named one of five Dallas restaurants.



chefgorji.com/in_the_news.htm

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