



CHEF GORJI

- **Gorji Restaurant**
- **Gorji Gourmet Foods**
- **Zing By Gorji Cookbook**

Dallas' Best Steakhouse 2021
Dallas Observer

"If ever there was a restaurant designed specifically for romance, it would be Gorji."
Thrillist 2020

Zing! by Gorji Cookbook,
"What a splendid insight into the culinary creations of one of Dallas' most talented chefs."

Nancy Nichols, Dining Editor
D Magazine 2013

"...Gorji again knocked off the big boys in the steak business, taking first place at the second annual Texas Steak Cook-off in Hico. Lonesome Dove chef-owner Tim Love of Fort Worth placed second. Third went to Morton's Steakhouse chef Manuel Gutierrez."
Dallas Morning News 2005

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5-Table Gorji Restaurant Named Dallas' Best Steakhouse By *Dallas Observer*

In a market with a "bigger is better" outlook, Gorji has kept it simple at his namesake, upscale, 5-table restaurant in Dallas, Texas. This year, he celebrates 19 years at the helm of his small, acclaimed restaurant. Going against the grain, [Gorji restaurant](#) doesn't have televisions or rush you through your meal to turn tables; they can't accommodate young children and in 2016 became the only no-tipping fine dining restaurant in Dallas (maybe Texas!) The emphasis is on food, flavors, and the dining experience.

New Mediterranean Cuisine, Championship Steak & Sustainable Seafood

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. Gorji's cuisine is upscale, modern cooking using the best ingredients he can find and minimal spices to bring out the natural flavor of food. **The back-to-back Texas Steak Cook-Off Champion** regularly incorporates a "Texas Twist" into his signature "New Mediterranean Cuisine" menu with such dishes as his award-winning steak with pomegranates and pan-seared catfish. National and regional magazines and blogs, including **Texas Monthly**, **The Daily Meal**, and others, have featured the recipes.

Gorji Gourmet Sauces & Cookbook

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 line of Mediterranean-inspired sauces, salad dressings, and dips. [Gorji Gourmet Foods](#), the winners of 38 awards in blind tasting food competitions are the same recipes he creates and cooks with at Gorji Restaurant. They are sold in DFW Whole Foods, specialty grocery stores, gorjigourmet.com, amazon, and Gorji restaurant. In 2013, Gorji published his debut cookbook [Zing! New Mediterranean Cuisine](#).

Possible Interview Topics

- **Choosing The No-Tipping Restaurant Model**
- **The Table Is Yours For The Evening Policy**
- **Fine Dining TAKE OUT During COVID**

