



CHEF GORJI

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

"...He's some kind of meat genius... his beef tenderloin is one of the best in the metroplex."

Dallas Observer 2016

Zing! by Gorji,
"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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In a market with a "bigger is better" outlook, Gorji has kept it simple at Gorji, his upscale, intimate 7-table restaurant in Dallas, Texas. This year, he celebrates 17 years at the helm of his small, award-winning eatery. Going against the grain, Gorji doesn't have televisions or rush you through your meal to turn tables, 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, Steak & Seafood

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 which has been published in national and regional magazines and blogs including **Texas Monthly**, **The Daily Meal** and others.

Award-winning Gorji Gourmet Sauces & Cookbook

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 line of Mediterranean-inspired sauces, salad dressings, and dips. The winners of 30 awards in blind tasting food competitions, they are the same recipes he created and cooks with at Gorji Restaurant. Besides the restaurant, they are sold in Whole Foods, specialty grocery stores and online. In 2013, Gorji published his debut cookbook Zing! New Mediterranean Cuisine. The cookbook has won 5 international and domestic awards.

Possible Interview Topics

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

