

Chef Owner of 618 Restaurant Invited to Cook at James Beard House

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One of the greatest honors chefs aspire to receive is an invitation to “perform” at the **James Beard House**, the former Greenwich Village townhouse of the late and celebrated cookbook author and television personality James Beard.

The James Beard Foundation’s mission is to celebrate, nurture, and honor chefs and other leaders making America’s food culture more delicious, diverse, and sustainable for everyone.

Esteemed chefs are chosen to present a meal including several hors d’oeuvres and five courses paired with select accompanying wines to the most distinguished palates of Foundation members and guests.

For many chefs, this is a once in a lifetime event that celebrates their personal culinary accomplishments and their craft.

Christopher Dutka, chef and owner of **618 Restaurant** in Freehold, New Jersey, will take his well-deserved place in the footprint of other legendary chefs at the

James Beard House on April 25, 2018, with his exceptional menu “Spring Fling in Jersey.”

“I have cooked for many people over the years and their smile and gratitude is why I do what I do. I now have the privilege of being invited to cook at the **James Beard Foundation** House. I am beyond grateful and honored to cook where so many great ones have cooked before.”

“When you put your heart and soul into something, it’s not your job but your passion. It’s what moves you, gets you up in the morning, it motivates you to work harder and be the best you can be,” Chef Dutka said.

“Am I nervous? Oh hell yeah, but it is that energy that makes me rise above and fuels my adrenaline to be the best I can be.”

“I hope to see many of my friends, family, and clients over the years at this very special dinner on behalf of **618**.”

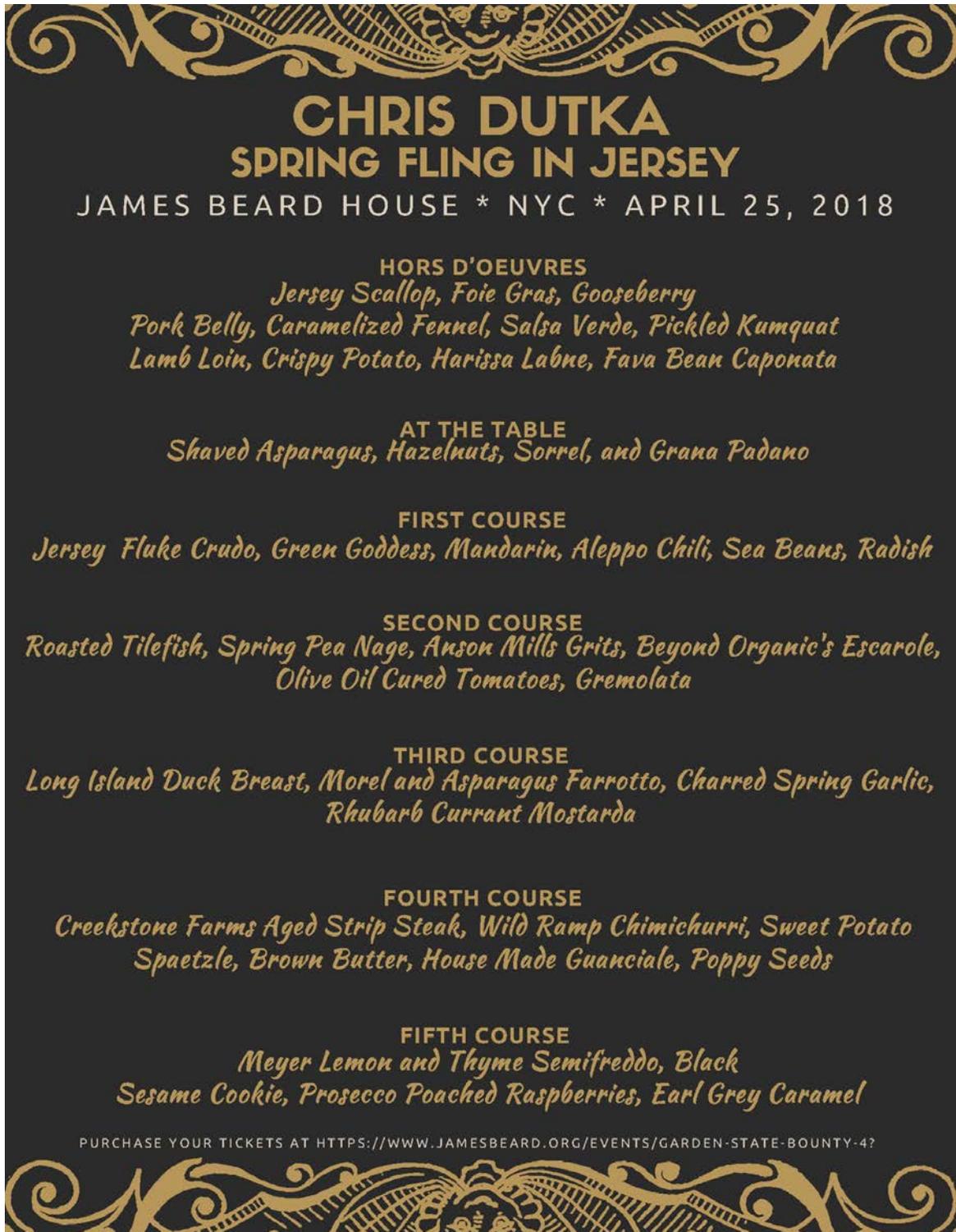
Tickets for Chef Dutka’s April 25 “Spring Fling in Jersey” James Beard Dinner are now available. The cost for general public tickets are \$175 and \$135 for James Beard Foundation members and may be purchased directly through the James Beard website at <https://www.jamesbeard.org/events/garden-state-bounty-4?>

So, what’s on Chef Dutka’s “Spring Fling in Jersey” menu?

The evening will start out with Jersey Scallop, Foie Gras, Gooseberry Pork Belly, Caramelized Fennel, Salsa Verde, and Pickled Kumquat; Lamb Loin, Crispy Potato, Harissa Labne, Fava Bean Caponata. At the table will be Shaved Asparagus, Hazelnuts, Sorrel, and Grana Padano.

For the First Course, guests will enjoy Jersey Fluke Crudo, Green Goddess, Mandarin, Aleppo Chili, Sea Beans, and Radish. The Second Course will consist of Roasted Tilefish, Spring Pea Nage, Anson Mills Grits, Beyond Organic’s Escarole, Olive Oil Cured Tomatoes, and Gremolata. As the Third Course, Chef Dutka will present Long Island Duck Breast, Morel and Asparagus Farrotto, Charred Spring Garlic, and Rhubarb Currant Mostarda. The Fourth Course will be comprised of Creekstone Farms Aged Strip Steak, Wild Ramp Chimichurri, Sweet Potato Spaetzle, Brown Butter, House Made Guanciale, and Poppy Seeds. Finally, the incredible summation of this meal will be Meyer Lemon and Thyme Semifreddo, Black Sesame Cookie, Prosecco Poached Raspberries, and Earl Grey Caramel.

This menu is sure to please every palette!



CHRIS DUTKA
SPRING FLING IN JERSEY
JAMES BEARD HOUSE * NYC * APRIL 25, 2018

HORS D'OEUVRES
*Jersey Scallop, Foie Gras, Gooseberry
Pork Belly, Caramelized Fennel, Salsa Verde, Pickled Kumquat
Lamb Loin, Crispy Potato, Harissa Labne, Fava Bean Caponata*

AT THE TABLE
Shaved Asparagus, Hazelnuts, Sorrel, and Grana Padano

FIRST COURSE
Jersey Fluke Crudo, Green Goddess, Mandarin, Aleppo Chili, Sea Beans, Radish

SECOND COURSE
*Roasted Tilefish, Spring Pea Nage, Anson Mills Grits, Beyond Organic's Escarole,
Olive Oil Cured Tomatoes, Gremolata*

THIRD COURSE
*Long Island Duck Breast, Morel and Asparagus Farrotto, Charred Spring Garlic,
Rhubarb Currant Mostarda*

FOURTH COURSE
*Creekstone Farms Aged Strip Steak, Wild Ramp Chimichurri, Sweet Potato
Spaetzle, Brown Butter, House Made Guanciale, Poppy Seeds*

FIFTH COURSE
*Meyer Lemon and Thyme Semifreddo, Black
Sesame Cookie, Prosecco Poached Raspberries, Earl Grey Caramel*

PURCHASE YOUR TICKETS AT [HTTPS://WWW.JAMESBEARD.ORG/EVENTS/GARDEN-STATE-BOUNTY-4?](https://www.jamesbeard.org/events/garden-state-bounty-4?)

Chef Dutka will be taking a team of six people who have helped propel **618** and his catering business, **Christopher's Kitchen**, to the James Beard House to assist him in this performance.

"My theme is 'Spring Fling in Jersey.' I will be using early spring foods that are local and seasonal like Jersey scallops, tilefish and fluke and Beyond Organics

vegetables. I have a great deal of experience from my early years in South Florida down in Fort Lauderdale, Boca and in the Florida panhandle so my entrees reflect a wide variety of Caribbean, Mediterranean, and Spanish influence.”

Dutka is the chef and owner of **618 Restaurant**, a beautiful 175 seat restaurant, bar and 180 seat banquet hall in Freehold offering a menu featuring seasonal and local ingredients with a creative flair. Concurrently, Dutka also is the chef and owner of **Christopher’s Kitchen**, an upscale off-premise catering company that specializes in natural hand-crafted foods. Christopher’s Kitchen hosts small intimate events as well as large weddings and corporate events.



Matt Borowski, Dutka’s partner at 618, beamed with pride as he spoke of Chef Dutka.

“Chris’s two passions are food and family – never losing sight of either of them as he pursues his dreams. Chris has a keen focus on providing our guests’ fresh farm to table delicious entrees that not only taste incredible but are beautifully presented. Chris is a perfectionist carefully culling each of the ingredients

creating a feast for your eyes and your appetite. We are very proud of him and are looking forward to the James Beard event in April.”

Chef Dutka feels that he and Borowski have developed a good recipe for success.

“Matt and I are hard workers and have a love and passion for what we do. Our hard work has paid off. We celebrated 618’s one year anniversary in November. We surround ourselves with a great team and hope to continue pursuing our passion.”

Dutka and Borowski are planning to open two new restaurants this year, **Forno**, an Italian restaurant in Old Bridge and **231**, a smaller version of 618 in Atlantic Highlands.

Dutka said, “We are very excited! It’s been a terrific year.”

Chef Dutka, originally from South River, started cooking on his own when he was around 14 years old. Dutka earned a degree in Restaurant Management, began his culinary career in New Jersey and then migrated south to Florida where he was the Executive Chef at one of the best restaurants in the country at the time working for one of the top chefs, Mark Militello. It was under Militello that Dutka developed his extreme respect to the availability of local ingredients infusing “New World” and “Floribbean” flavors. Dutka returned to New Jersey and became a chef for Whole Foods Market while he began his own catering business which later became Christopher’s Kitchen.

618 is located at 618 Park Avenue in Freehold, NJ. www.618nj.com Hours are Monday – Thursday 11:30 am – 10 pm, Friday and Saturday 11:30 am – 11 pm, Sunday 1 pm – 9 pm.