



DAVID  **BURKE**
HOSPITALITY MANAGEMENT

DAVID  BURKE

RESTAURANTS | CONSULTING | LICENSING | CATERING | PROVISIONS

DAVID BURKE

Fueled by passion, grit and a knack for artful innovation, David Burke is one of the best known and most respected chefs in modern American cuisine.

Acknowledged as a leading pioneer in American cooking, Burke, a New Jersey native, is also recognized internationally for his revolutionary techniques, exceptional skills, successful restaurant empire and his many TV appearances. In the parlance of today's celebrity driven culture, he is a rock star of the culinary world.

At just 26, Burke's kitchen mastery won him the executive chef position of New York City's legendary River Cafe. While there, he became the first American ever to win the prestigious *Meilleurs Ouvriers de France Diplome d'Honneur*, cementing his reputation as a leading international chef. He subsequently won Japan's *Nippon Award for Excellence*, the *Robert Mondavi Award of Excellence* and two nominations for *James Beard Best Chef*. Burke was also awarded a coveted three-star *New York Times* review for the River Café and later became a familiar guest on TV's *Top Chef*.

Looking for fresh opportunities, Burke eventually set his sights on a new goal – restaurant ownership. He opened many with the founder of the iconic Smith & Wollensky

Chef Burke's awards are too numerous to catalogue, but include such notable recognition as:

- Meilleurs Ouvriers de France
Diplome d'Honneur
The only American to win this honor
- Japan's Nippon Award of Excellence
- Robert Mondavi Award of Excellence
- Culinary Art Institute's August Escoffier Award
- James Beard Foundation Who's Who in Culinary Arts
- Nation's Restaurant News awarded him with the Menu Masters Award



steakhouse brand, and later formed a hospitality company with partners, which owned and operated numerous award-winning restaurants around the country. It was during this period he gained U.S. patents for several innovations, including his famous Himalayan salt aging process for beef. Always progressing, Burke created his own company, David Burke Group, with several sub companies including DB Global and David Burke Hospitality Management, which owns and manages, licenses and consults with restaurants, hotels, clubs and schools.

Highly recognized for his industry insight, culinary accomplishments and candid delivery Burke is often a leading contributor to major news sources such as Fox TV, ABC TV, Forbes, NYTimes, Bloomberg and more. Roles as event



honoree, keynote speaker, tasting judge and speaking engagements, the most recent being TEDx Asbury Park, are too numerous to list.

A force to be reckoned with, Burke continued to push forward through the pandemic catastrophe and even experienced an uptick in sales of his high end cookware line, Freiling, available on Chef's Website; and his namesake consumer line sold at TJMAXX, Marshalls and Home Goods. Sheer boredom during the lockdown spurred his hugely popular and hilarious cooking demos "LeftobyDB", with Lefto the puppet bearing an uncanny resemblance to Burke with unruly gray hair, large framed glasses and chef's coat. He also launched a virtual online cooking demo program, CookinDB IGTV, and employee incentive programs tailor-made for Fortune 500 companies like Verizon. From the ashes of the nation's devastated restaurant industry rose five Burke restaurants including his masterpiece Orchard Park by David Burke, his first-ever complete buildout project. Another significant opening was Red Horse by David Burke at the site of one of New Jersey's



most influential fine dining restaurants where he once worked as a line chef at the beginning of his career. The modern steakhouse is named after a painting he purchased of a red horse at the beginning of the pandemic that to him signified hope. During the lockdown Burke launched #Feedthe Heroes, a program that cooked and delivered 100,000 meals to frontline workers and charities.

Burke is the author of two cookbooks, *Cooking With David Burke*, and *David Burke's New American Classics*.

CARMINE DI GIOVANNI

Carmine Di Giovanni's playful yet serious cooking style is rooted in technique and experience honed at some of New York City's top kitchens including Picholine and serving as executive chef at David Burke Townhouse. He is a seasoned professional, with confidence and a genuine personality that endears him to culinary professionals and amateur foodies alike. This is a chef who took a break from working with notable stars Laurent Gras, Eric Ripert, Daniel Boulud and David Burke to embark on a "culinary walkabout" to Italy to rediscover and connect with what brought him into the profession in the first place. Upon his return to New York, he was asked to take the helm of Picholine as chef de cuisine, where the restaurant achieved a coveted two Michelin stars for four consecutive years, along with a three-star rating from The New York Times.



DAVID BURKE HOSPITALITY MANAGEMENT

WHAT WE DO

David Burke Hospitality Management was born out of Chef David Burke's vision to bring the true nature of the culinary arts to every customer.

David Burke Hospitality Management is a full-service hospitality management team with the ability to oversee and execute all aspects of a food service facility. David Burke Hospitality Management creates original food service concepts, menu design, provides accounting, food procurement and front of the house staffing.

Individuals are trained to provide an outstanding dining experience every time a meal is served. From expertly trained cooks to the front of the house management service team, every David Burke Hospitality Management associate has a deeply passionate approach to the food service profession.





At David Burke Hospitality Management, our goal is to exceed all our stakeholders' expectations every day.

DAVID BURKE HOSPITALITY MANAGEMENT

WHAT WE DO

Customers are looking for something unique and creative. Clients come to David Burke Hospitality Management looking to enhance the entire food service experience.

From interior design to full service restaurant management, chef training and unique menu design, David Burke Hospitality Management delivers beyond the client's expectations.

We begin with a comprehensive consultation on the goals and objectives of each client, and once the assessment is made, David Burke Hospitality Management delivers a need based turnkey solution.

Each project has its own unique opportunity, its own customer profile and specific menu requirements that fit just right. David Burke Hospitality Management's approach to planning ensures that every project delivers just the right experience at exactly the right time.

OP Cheese Popovers
sweet cream butter



APPETIZERS

Naked Oysters* *red wine mignonette, ½ dz 1 dz*

Oyster & Crab* *served orange segments, red wine mignonette (5)*

Tuna Tartare Parfait* *soy ginger, avocado, snow peas potato crisps*

Lobster Dumplings *chili oil, tomato miso, preserved lemon*

Pretzel Crab Cake *aji pepper aioli, rhubarb jam, rice pearls*

Burrata Cheese *black figs, tomatoes, asparagus, prosciutto, pine nuts, basil balsamic*

Kale & Romaine Caesar *crispy parmesan, croutons, lemon, olive oil*

Classic Caesar *crispy parmesan, croutons, lemon anchovy dressing*

Artichokes & Arugula Salad *fresno chilis, raisins, ricotta salata, white balsamic vinaigrette*

Pistachio Duck Dumplings *duck consommé, spring onions, morel mushrooms, chilis*

PIZZA

Margherita *basil, mozzarella*

Spicy Lobster *basil, preserved lemon, tomato, mozzarella*

Sausage *chorizo, nduja, prosciutto, mozzarella, tomatoes*





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OPERATIONS MANAGEMENT AND ACCOUNTING

David Burke Hospitality Management offers a turnkey comprehensive financial management system for all types of food and beverage outlets. Each venue receives real time analysis of labor costs, food costs, credit card charges and liquor and mixers.

We provide monthly verification of vendor invoices and POS system data to ensure an accurate real time assessment of profit and loss.

Our restaurant accounting subject matter experts assist with financial analysis, cost adjustments, vendor negotiation and account reconciliation. Our entire management team is trained to drive efficiencies and profitability at our client's food and beverage facilities.

Relationships cultivated for decades with strategic food vendors and exclusive associations with premium beef vendors gives David Burke Hospitality Management a distinct advantage.





Decades of strategic relationships with premium vendors give David Burke Hospitality Management a distinct advantage.

MENU CREATION AND DEVELOPMENT

Chef David Burke and his culinary arts staff have been designing and executing menu and beverage plans for some of the most notable and profitable food and beverage operations in the country.

Menu Development

- Thematic
- Competitive Landscape
- Consumer Feedback Loop
- Market Assessment
- Menu Framework
- Menu Review and Revise
- Service Strategy
- Plating and Testing
- Yield Testing
- Cost Effective
- Wow Factor
- Instagramable
- Seasonal
- Local
- Trend Setting



Each specific menu is designed for the audience, for profitability and is in touch with regional trends and ingredients. David Burke Hospitality Management's meticulous menu development process takes into account the many variables that make a food service establishment work. Once the objectives of the establishment are defined and the analysis is final, the menu is created.



CATERING & SPECIAL EVENTS

David Burke, Executive Chef, Director Carmine DiGiovanni, and the entire team of culinary experts at David Burke Hospitality Management have together invented some of the most memorable catered events imaginable.

Weddings, conventions, charity events, anniversaries or sporting events, there is no event too large or too small for the David Burke catering team. The catering and events department can assist you with the creation of a theme, seasonal culinary offerings, regional flavors, international

foods and custom pastry creations. The depth and breadth of our culinary artists is unmatched and we take great pride in executing the perfect event from start to finish.



RED SALT
DAVID BURKE

DB Gruyere Popovers | sweet cream butter

APPETIZERS

Tuna Tartare Tacos*
chipotle aioli | crispy ginger

Labster Dumplings
miso tomato broth

Octopus & Chorizo Kabobs
shishitos, radish | garlic & olives

Burrata
burrata | brussels | prosciutto | candied pecans | crispy sage

MAIN

Crackling Pork Shank
vegetable fried rice | citrus cumin glaze

Prime Skirt Steak and "Shrimp and Grits"
tasso ham | heirloom red grits

Ginger Salmon*
japanese mushrooms | bok choy | carrots | sesame snap peas

SIDE

Hipster Huahupplees | shishitos | parmesan | chili honey butter

Truffle Parmesan Fries

Spinach | Mushrooms

Green Beans | crispy shallot

Cheesy Red Grits

Crispy Brussel Sprouts | bacon onion jam

Clothesline Bacon
black pepper maple glazed bacon on a clothesline

Isberg Wedge
tomato | bacon | crumbled blue cheese | DB ranch

Kale and Romaine Caesar
roasted tomato | classic caesar dressing | add crab croutons

Red Salt Chicken
spinach-mushrooms | carolina gold rice | mustard apricot jus

Broiled Short Ribs
fresh potato | wild mushrooms | truffle mousse

DB SALT-ACED BEEF*
patented US 7,998,517 B2

7 oz. Filet Mignon
30 oz Bone-In Dry Aged Ribeye

8 oz Red Salt Burger
truffle cheddar | english muffin | bacon jam | lettuce & tomato

Add Crab Cake Croutons +
Add Grilled Jumbo Shrimp +

DRIFT HOUSE
BY DAVID BURKE

APPETIZERS

Clothesline Bacon Maple and Black Pepper Glazed

Eggplant Chips Parmesan, Spice Yogurt Sauce

Grilled Flatbread Tomato, Prosciutto, Zucchini, Herbs

Whipped Ricotta Crispy Fennel, Fennel Pollen Honey, Toast

Banana Bay Oysters Apple Mignonette

Mussels Tomato Sauce, Dill, Parsley, Lemon, Basil

Chilled Shrimp Salad Blood Orange, Shaved Celery

Tuna Ceviche Avocado, Olive-Caper Vinaigrette

Artichoke Caesar Salad Caesar Dressing, Kale & Romaine, Shaved Artichoke

Pasta Salad Tomato, Cucumber, Ricotta Salata, Pesto Vinaigrette

Labster Caramello "Rendel" Spicy Tomato, Basil

Prosciutto Crudo Cakes Tomato & Citrus Jam, Fennel, Calabrian Chili "Sweet"

PASTA

Wild Mushroom Cavatelli Short Rib, Truffle Pecorino, Roasted Garlic

Labster "Bolognese" Oven Roasted Tomato, Basil, Garlic

Vegetable Ravioli Swiss-Infused, Vegetable Sauce, Fried Basil

Linguine Chino Chino Bacon, Peppers, Onions, Basil, Sicilian Style Bread crumbs, Parsley

MAINS

Organic Chicken Farfalle, Tuscan Kale, Root Vegetables, Chicken Jus

Salmon Farro, Tomato, Olive, Preserved Lemon

Brussels Artichoke Hearts, Red Pepper Olive Vinaigrette

Surf & Turf Tenderloin, Shrimp Piccata, Capers, Lemon

Scallops & Octopus Veracruz Tomato, Olive, Capers, Broccoli

Lamb Shank Polenta, Roasted Mushrooms, Pistachio

Skirt Steak Cilantro Fries, Pickled Onions, Spicy Pesto

Filet Mignon 8 oz Center Cut, B1 Sauce

Strip Steak 12 oz, B1 Sauce

Whole Lobster Broiled or Steamed, Served with Zoodles & Tomato-Citrus Butter | Naked or Spicy

SIDES

Angry Broccoli Rabe Lemon Scent, Shallot, Calabrian Chili

Mushrooms and Spinach Wild Mushrooms, Garlic, Herbs

Cauli & Peas Fingerling Potatoes Black Pepper, Parmesan, Herbs

Cheesy Brussel Sprouts Honey-Sweet Sauce

Hipster Fries Bacon, Shishito, Parmesan, Peppadews

BREAD SERVICE

small / 6 large / 12

gruyere popovers
jalapeno corn bread
sweet butter, radishes, grapes

OYSTERS

east and west coast

naked (6) / 21 black pepper, apple mignonette

dressed (5) / 30 crab meat, blood orange, yuzu, espilette

BACON

clothesline bacon / 24
black pepper maple glaze, pickle, lemon

BLTini paninis / 20
bacon, tomato jam, jalapeno jack cheese, shishitos

APPETIZERS

tuna tartar tacos / 14
sesame, soy, aji amarillo

lobster dumplings / 21
tomato miso, chili oil, preserved lemon

k-town wings and rings / 19
shishitos, soy-honey, ginger

shrimp and avocado cocktail / 14
evoo, sea salt

guscumole with chips / 14

caprese skewers / 16
mozzarella, tomato, olive, basil, balsamic glaze, espilette

olives and fried grapes / 14
description

PIZZA

vegetable pizza / 19
mushroom ricotta, shaved brussels sprouts, butternut squash, zucchini, pumpkin seed pesto

angry butcher pizza / 22
spicy capicola, chorizo, crispy prosciutto, arugula, hot honey

CHEESE AND CHARCUTERIE BOARD / 25
boursin/cheddar/blue cheese truffles
spicy capicola/prosciutto/chorizo accompaniments

HANDHELD

avocado toast / 16
pastrami salmon, pickled red onion, english muffin

db cheeseburger - dry aged / 22
b1 sauce, english muffin, LTO

sweet & sour brussels with peppadews / 9

hipster fries / 16
shishitos, parsley, bacon, chili



David Burke is one of eight world-class celebrity chefs on the Holland America Line Culinary Council® helping steer dining venues across their fleet.

INTERIOR DESIGN - FURNITURE, FIXTURES AND EQUIPMENT

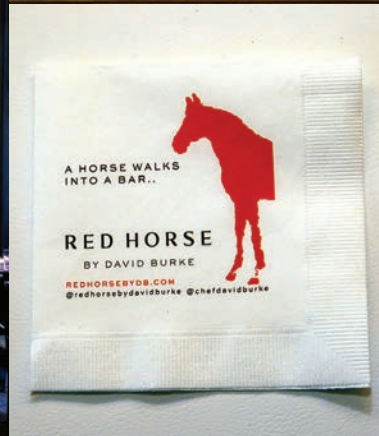
Chef David Burke is renowned in the hospitality industry for his unique and highly effective flair for food service venue design. Hospitality facilities can be challenging, and the design presents an opportunity to greatly enhance the experience of the customer.

David Burke Hospitality Management's team of interior designers, kitchen designers and logistics experts all work in concert to create the most efficient and effective facility.

David Burke Hospitality Management has designed kitchen and dining areas in almost every conceivable venue including food courts, fine dining restaurants, taverns, airports and ships.

The entire food service experience is dependent upon quality design and installation to ensure the flow is perfect from the kitchen to the front entrance where the customer arrives.

Chef David Burke is an avid art collector and has worked with the best glass blowers, wood workers and craftsmen in the United States to create unique design elements for each location.





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FOOD SERVICE MARKETING AND COMMUNICATIONS

David Burke Hospitality Management's in-house marketing team has more than fifty years of combined experience. David Burke Hospitality Management develops comprehensive marketing plans with a companion budget that are custom created for each venue.

Our a la carte services include the development of media buys and placement, social media campaigns and digital ad campaigns. David Burke Hospitality Management prides itself on the ability to target the right customers at the perfect time. Geo-targeting and timely posts using superior photography and custom content can significantly improve the profitability of a given venue. David Burke Hospitality Management has the resources and talent required to engage and convert high-quality customers all year long.

Outdoor Dining, Burger Night, Happy Hour, Private Dining & More!

DAVID BURKE
TAVERN

135 E 62ND ST, NEW YORK, NY

Spring is in the air!



CHECK OUT OUR NEW SPRING MENU



redhorsebydavidburke • Follow
Red Horse by David Burke

redhorsebydavidburke A tribute tonight to the Pineapple Express and the lives they saved in Afghanistan. A remarkable testament to the values and courage of the men and women who make up our military. In honor of these volunteer veterans, @pastrychefstu & @chefdavidburke created Pineapple fritters glazed with coconut, pineapple jam, passion fruit caramel, pineapple cream #rumson #teamchewdoin

@chefdavidburke #monmouth #07760

Liked by djmontini11 and 258 others

SEPTEMBER 4

Add a comment...



Red Salt by David Burke

December 15, 2020 •

Eat, Drink and Be Merry! Christmas is almost here! We know you are busy decking the halls so let us prepare your holiday meal. Dine in on our prix fixe menu or order our grab & go option to eat at home. Enjoy a Prime Rib Christmas Eve or Christmas Day dinner by [Chef David Burke!](#) Click below for details.

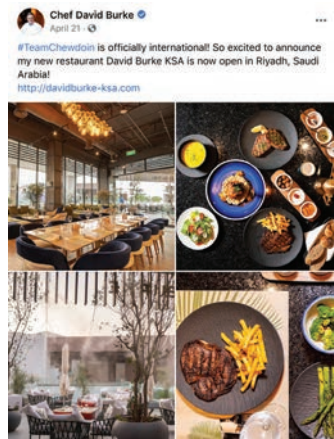


REDSALTBYDB.COM

Christmas - Red Salt by David Burke

Eat, Drink and Be Merry! Have Red Salt by David Bu...

Learn More



DAVID BURKE AND JOHNSON & WALES FELLOWSHIP

Chef David Burke is deeply passionate about the culinary arts and the quality and detail associated with a world class dining experience. To that end, Chef Burke and Johnson & Wales University developed the David Burke and Johnson & Wales Fellowship Program to train sous chefs, cooks, maître d's and managers at the venues he owns or operates.

David Burke and Johnson & Wales Fellowship Program participants work under a master chef or an elite manager for a designated period. During that period, they are taught the highest standards in both culinary arts and superior management skills.

Graduates who have participated in the fellowship program are given the opportunity to work in a kitchen or management role at one of the David Burke affiliated hospitality venues. David Burke believes deeply in a dedicated and professionally trained staff and the David Burke and Johnson & Wales Fellowship Program will consistently produce talent that is a cut above.



JOHNSON & WALES
UNIVERSITY





Students are taught the highest standards in both culinary arts and superior management skills.

LICENSING AND CONTRACT MANAGEMENT

Chef David Burke enjoys an extremely loyal legion of fans. He truly loves the relationship he has with his customers and he is always improving his brand appeal with them.

Chef Burke's appealing personality and love of the Culinary Arts extends to his robust family of licensed products. From his multimillion dollar pots and pans business to his salt brick beef patent, steak line and snack line, Chef Burke's name is synonymous with quality.

If you are looking for a rock-solid licensing program, David Burke Hospitality Management can assist you in designing just the right platform.

David Burke Hospitality Management also manages all aspects of the legal and financial contracts associated with Chef Burke's consulting and licensing programs which helps to expedite each program.

Join us in exploring the many ways to benefit from an association with Chef David Burke.

frieling

Shop By Category Shop By Brand New French Press Replacement Parts On Sale

Q





DAVID BURKE
HOSPITALITY MANAGEMENT

RESTAURANTS BY



NEW YORK

DAVID BURKE
TAVERN



RED SALT
ROOM
DAVID BURKE

KING  BAR
DAVID BURKE

SALT & CHAR
SARATOGA'S FARM TO TABLE STEAKHOUSE

MORRISSEY'S
LOUNGE & BISTRO
AT THE ADELPHI HOTEL

REVEL

NEW JERSEY



DAVID BURKE'S
Dixie Lee
BAKERY




ORCHARD
PARK
DAVID — BURKE


RED HORSE
BY DAVID BURKE


SON GUBANO
RESTAURANT - BAR


THE GOAT
BY DAVID BURKE

 VENTANAS
restaurant & lounge

NORTH CAROLINA

CLOUD
BAR
DAVID BURKE


RED SALT
DAVID BURKE

SAUDI ARABIA

DAVID  BURKE
KSA

DAVID  BURKE
HOSPITALITY MANAGEMENT

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