

Stately Homes By-the-Sea Designer Show House Features Al Fresco Dining Menu by Celebrity Chef David Burke



Taking a page from history when the Vietor family summered at their ‘country house’ in Rumson, the Stately Homes By-the-Sea Designer Show House at Sheep’s Run will feature the David Burke Fromagerie Showhouse Café, a tented oasis on the grounds where visitors can enjoy continental breakfast, luncheon and refreshments.

“We love the idea of bringing our signature dishes, some of which are staples on the David Burke Fromagerie menu, to the outdoors in the gardens of this magnificent home; we’ll also include items that use seasonal ingredients. We want the dining experience to complement the elegance and charm of the house itself,” said Burke.

The show house, at 99 Rumson Road, Rumson, is open to the public April 28 – May 31. Hours of operation are Tuesday – Sunday 10 a.m. – 4 p.m. Ticket information is available at www.statelyhomesbythesea.com or by calling 732-224-6791.

Visitors can start the day with a cup of coffee or tea from Coffee Afficionado, fresh pastries such as croissants, pain au chocolate or muffins, and a fresh fruit salad. Among the lunch entrees are a delightful spring gazpacho with guacamole & tortilla chips; an array of sandwiches including a roasted wild mushroom panini; a market salad with asian pears, goat cheese and dried cranberries; and the chef’s daily entrée special. David’s love for sweet endings is reflected in a dessert menu that includes his famous Gourmet Cheesecake Lollipops, a melt-in-your-mouth Crème Brulée, a chocolate lover’s delight Milk Chocolate Crème Brulée, and an assortment of hand-made cookies and baked goods.

A Hazlet, NJ native, Burke trained at the Culinary Institute of America and refined his skills in France under such notable chefs as Pierre Troisgros and Georges Blanc. His extensive career in the culinary arts has been marked by critical acclaim, including receiving the Meilleurs Ouvriers de France Diplome d’Honneur, an award given to a chef who shows unparalleled creativity with his native cuisine. He was a nominee for the James Beard Best Chef NYC award, and is one of the first Americans to receive the Culinary Institute’s August Escoffier Award.

In addition to David Burke Fromagerie in Rumson, his current restaurant ventures include Fishtail by David Burke, which opened in December; David Burke Townhouse and Burke in the Box at Bloomingdales, all in New York; David Burke Primehouse in Chicago; David Burke Las Vegas, at The Venetian Hotel; and David Burke Prime, at Foxwoods Resort and Casino in Connecticut.

For more information about David Burke and David Burke Fromagerie, including menus and private catering, please visit www.davidburke.com and www.fromagerierestaurant.com.

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