



**JAMES REPUBLIC**  
500 East First Street  
Long Beach, California 90802  
(562) 901-0235

**PRESS CONTACT:**  
Lisa Roughley  
Roughley Speaking Public Relations  
Phone: (425) 437-0122  
lisa@roughleyspeakingpr.com

**CHEF DEAN JAMES MAX, RESTAURANTEUR AND DJM RESTAURANTS PRINCIPAL  
JAMES REPUBLIC**

**Long Beach, CA.** – Chef Dean James Max has a natural passion for food. Raised on a small farm just minutes from the rich shores of Virginia’s Chesapeake Bay, he spent much of his youth helping his father, a produce broker, run the family business. Any free time was spent fishing and cooking with his chef-grandfather. “My love of food is fed from my distinct memories of wonderful smells and tastes of my youth,” he shares.

Max is quick to point out that the farm-to-table mentality is not a movement he follows per se, but instead a diligence that he feels is owed to the restaurant industry. Complementing the culinary influences presented by his family, his childhood experiences helped Max understand and respect seasonality and the importance of supporting local business.

Over the years, his modern American take on seafood and cuisine as a whole has been noted as “stylish” and “tongue-tingling” by *Gourmet Magazine* and the James Beard Foundation has recognized Max as a “Great Regional Chef of America.”

Chef/owner of seven restaurants and principal at DJM Restaurants, Max specializes in restaurant concept development and ongoing management. He has celebrated the launch of many destination restaurants since 2008, the first being Latitude 41 in Columbus, Ohio followed by the Brasserie in Grand Cayman, Cayman Islands. In addition to James Republic in Long Beach, California, Max has AMP 150 in Cleveland, Ohio; Asador in Dallas, Texas; 3030 Ocean in Fort Lauderdale, Florida and Parallel Post in Trumbull, Connecticut. He refurbished the food and beverage at Cheeca Lodge in the Florida Keys and built concepts in Palm Beach and Baltimore, MD.

**About James Republic**

The celebrated James Republic, a Chef Dean James Max restaurant, combines modern sensibilities with old-world principles to afford a genuine gathering place for the neighborhood and distinctive dining destination in the heart of Long Beach. Guests enjoy a welcoming setting of comfort and class embracing

the Modern California Coastal dining experience. Serving breakfast, lunch and dinner, menus feature local farm-to-table ingredients dictated by the season's finest products of place and time.

James Republic, 500 East First Street, Long Beach, California 90802, (562) 901-0235.

<http://www.marriott.com/hotels/travel/lgbcy-courtyard-long-beach-downtown>. Follow us on Facebook at <https://www.facebook.com/jamesrepublic> and [https://twitter.com/james\\_republic](https://twitter.com/james_republic).

### **About DJM Restaurants**

DJM Restaurants, a full service restaurant consulting and management company specializes in developing modern, local and sustainable dining experiences. Principal and Chef Dean James Max engages his proven pedigree, contagious passion and strong foundation to guide his team of dedicated professionals to continued success. The DJM portfolio includes their flagship 3030 Ocean Restaurant at Harbor Beach Marriott Resort in Ft. Lauderdale, Latitude 41 at Renaissance Columbus, Ohio, The Brasserie in Grand Cayman, AMP 150 at Marriott Cleveland, Asador restaurant at Dallas Renaissance and Parallel Post restaurant in Trumbull, Connecticut and James Republic in Long Beach, California.

For more information, visit <http://djmculinary.com/>.

### **About Marriott International**

For more information on Marriott International, Inc. or reservations, please visit [www.marriott.com](http://www.marriott.com) and for the latest company news, visit [www.marriottnewscenter.com](http://www.marriottnewscenter.com).

# # #