



JAMES REPUBLIC

CHEF DEAN JAMES MAX RESTAURANTEUR AND DJM RESTAURANTS PRINCIPAL

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, having been a finalist in “Best Chef of the South” three times.

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.



**DAVID MACLENNAN
EXECUTIVE CHEF**

As executive chef at James Republic, David MacLennan takes his culinary craft to new heights using the freshest of ingredients. “Our style at James Republic is what we like to call ‘modern California coastal,’ said MacLennan. “I scour the farmer’s markets and meet with our local purveyors daily to ensure we are creating dishes showcasing the season’s finest flavors.”

While pursuing an engineering degree at University of Florida, MacLennan’s love for cooking and part-time jobs in the restaurant industry led him in an exciting new direction, later graduating from Johnson and Wales University in culinary arts in 2004. It was at this time that he met DJM President, Chef Dean James Max.

Becoming part of Max’s team, MacLennan joined the Columbus Renaissance Hotel’s Latitude 41 team as restaurant chef under the direction of Chef Tony Miller. He credits Max and Miller as having a profound influence on his professional development as a chef. After taking over as executive chef of Latitude 41, MacLennan’s career took him to Columbus’ Basi Italia where he embraced his Italian roots and honed his skills. In 2013, MacLennan was approached by Max to open a new farm-to-table restaurant in Long Beach - James Republic - and today it’s one of the most happening restaurants in a rapidly growing area of South Los Angeles County.

**CORY SPROULE
GENERAL MANAGER**

Cory Sproule’s hospitality career began over 20 years ago and has spanned far and wide geographically including Australia, the Caribbean, and various parts of North America. Originally from Canada, Sproule has worked with some of the industry leaders in hospitality including Hyatt, Marriott and Delaware North Sports Service to name a few.

Most recently, Sproule oversaw the management of fine dining restaurant Ortanique by restaurateur Cindy Hutson in Grand Cayman. There, he met DJM President, Chef Dean James Max, working closely on various local island events and quickly formed a great business

relationship. “Cory was a natural choice for heading up the front of the house in Long Beach,” shares Max. “We are thrilled to have him join our team.”

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 California coastal dining experience. Serving breakfast, lunch and dinner, menus change daily and 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://jamesrepublic.com>, like us on [Facebook](#) and follow us on [Twitter](#) and [Instagram](#).

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 and for the latest company news, visit www.marriottnewscenter.com.

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