

City Atlantic's "STEEL" CHEF

Atlantic City Shrimp Battle!

The chop heard round the world ignited the Chef battle between two of the city's finest chefs, Jonathan Karp of Jonathan's West End and Jason Hanin of Dune Restaurant. These two friends are fiercely competitive and produced a battle where the true victors were the judges. Here's what happened when the chefs went to war...

The Competitors :

Jason Hanin:
Dune



Jason Hanin is the Executive Chef of Dune restaurant in Margate, an ingredient-driven seafood restaurant. He is a graduate of the Culinary Institute of America. Prior to earning 4 stars by the A.C. Press, Jason spent time training at places like the Hotel Jerome & Carnevale in Aspen, Co., Striped Bass of Philadelphia, Pa. and Club Med in the Turks & Caicos Islands. He learned from the great talents of Keith Mitchell, Robert Irvine, Josef Rasicci and did stages at Alma de Cuba, Baleen, and Norman's to name a few. Constantly striving to be better than yesterday, Jason was just recently eating

his way through Paris and Madrid. "I know perfection is unattainable, but I reach for it everyday and never settle for mediocrity". His strategy for this battle was to allow inspiration and whatever ingredients he had on hand dictate his creations. Sample some of Jason's more deliberate dishes at Dune Restaurant 9510 Ventnor Ave, Margate (609) 487-7450.

VS.

Jonathan Karp:
Jonathan's



Jonathan's career in the culinary industry started at age 11. His stepfather owned 3 restaurants so he worked his way through practically every restaurant job, eventually working at the Longport Inn. Jonathan became the Sous Chef at Cousin's Country house and worked there for three years. He then left to become the kitchen manager at a chain restaurant, followed by Executive Chef of Chet's in Mays Landing and Galloway. He left in 2000 to open Jonathan's.

"My food is what I call New Age fusion, I try to combine different styles and foods that don't necessarily belong together- or aren't thought to work together." Jonathan's strategy was to present a variety of dishes that demonstrate the versatility of the ingredient. Chef Karp is the Executive Chef and namesake of the popular Jonathan's on the West End located at 672 North Trenton Avenue, Atlantic City (609) 441-1800.

Mystery Ingredient: **SHRIMP**

Chosen for its versatility and flat-out deliciousness. It's the most popular shellfish in the US and is commonly served as an appetizer or entrée as well as in salads. There are over 300 varieties of shrimp and they can be found in sizes ranging from miniature – over 100 per pound or colossal with 10 or less found in a pound.

"...shrimp is the fruit of the sea. You can barbecue it, boil it, broil it, bake it, saute it."

~ Bubba



Time's Up!

Let's See what they have cooked up for us today.

Karp's Dishes



Coconut Crusted Shrimp
Mango Salsa and toasted noodles with a lime vinaigrette.



Stuffed Shrimp
Shrimp stuffed with crab, sundried tomatoes, fresh basil and spinach. Baked and served over a brandied tomato hollandaise.



Sautéed Shrimp
Homemade pasta, broccoli, pinenuts, chopped tomatoes, artichoke hearts in a creamy garlic sauce.



Brochetta Shrimp
Shrimp Sautéed with red onion, roasted pepper, chopped tomato cracked pepper fresh basil and garlic served over pan roasted garlic bread.

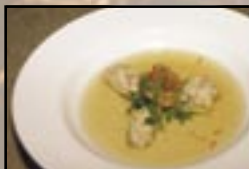
Hanin's Dishes



Deconstructed Caesar Salad with grilled alaska spot prawns.



Foie gras stuffed shrimp, serrano ham, creamy white polenta, aged balsamic vinegar.



Poached shrimp quenelles, warm tomato-lemon water, citrus jalapeno and watercress salad.



Miso glazed shrimp, green apple-carrot salad, Nicoise Olive tapanade.

COMMENT BOX

Take a peek at what the judges had to say.

Judge #1

I've never even seen anything like this before. It was as unique as it was delicious.

Judge #2



I don't think James Beard would put it this way, but it was so good that I almost wet myself.

Judge #3

Wow, if this dish were a woman, I'd marry it.

The Scores:

The chefs will be scored on four categories. Each judge will score them on originality, taste, presentation and use of ingredient. Scores are based on a score from one to ten.

		Judge 1	Judge 2	Judge 3	Total
Dune					
	Originality	10	10	9	29
	Taste	8	10	9	27
	Presentation	9	8	8	25
	Ingredient	10	8	8	26
Jonathan's					
	Originality	9	9	9	27
	Taste	10	9	9	28
	Presentation	8	9	8	25
	Ingredient	9	9	9	27

The hotly contested Chef battle concluded with Chef Hanin as the winner. Although Chef Karp won the taste battle, Chef Hanin won the war by winning in the originality and use of ingredient categories. The results are still debated, but the judges did agree that more sampling would be required. Outside of competition, we'll visit both places for "field research".