

MORRIS INN

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What's new at MORRIS INN?

- **A multi-million dollar kitchen renovation:** The Morris Inn's kitchens were expanded and updated over the summer, reopening in September with new menus in both Sorin's and Rohr's.
- **A new chef team:** Executive Chef Patrick Dahms now has a full culinary team in place in the Morris Inn made-from-scratch kitchen. Meet the newest chefs on page M13.
- **Valet parking:** Free valet parking is available when dining. Travel from your covered garage at home to our covered canopy — in heels, not winter boots! Valets will even clean your windshield before returning your warm car.
- **The Wind Family Fireside Terrace:** Dine al fresco on the terrace in season, with a fire pit for cool evenings.
- **Morris Inn Brand Ambassadors:** Four Notre Dame students — now manage the hotel's social media accounts. Check out the Sorin's and Rohr's Facebook pages and Twitter feed for daily specials.
- **The wine connection:** Dozens of wineries across the world have Notre Dame ties. Sample a glass or two from an alumni winemaker, along with an elegant five-course meal, when the vintners are featured at monthly **Sorin's Wine Academy** dinners.
- **Rohr's Wood Stone Pizza Oven:** Try a grilled chicken, cheese, prosciutto and fig jam, or Portobello made-to-order pizza, grilled and bubbly in 90 seconds. And Rohr's keeps 14 different beers on tap, including Guinness, Dogfish Head and Two Hearted Ale.
- **Express Lunch:** Sorin's Express Lunch menu promises to get guests in and out in 45 minutes or less.
- **Afternoon Tea:** Sorin's offers afternoon tea Thursday - Sunday through March 26, featuring sweet and savory finger foods and Rishi organic tea.
- **Teddy Bear Tea:** Have a child's birthday party or a Teddy Bear Tea with mom and grandma — Sorin's has mini tea sets and high chairs for a favorite doll or teddy bear!
- **Showcasing student musicians:** Morris Inn has partnered with AcousticCafé to showcase talented student musicians on Tuesday nights. Enjoy acoustic guitar — and maybe ukulele — in Rohr's, or on the Wind Family Fireside Terrace in warm weather.



Savoring the dining experience

Classic French, with a midwestern flair

When sitting down for a meal at Sorin's, Morris Inn's fine-dining restaurant, guests can expect fresh bread and rich, creamy organic butter from the Five Star Butter Company, used in restaurants around the world such as Le Cirque, Prime Steakhouse and Picasso.

Sorin's sources Indiana duck from family-owned Maple Leaf Farms, about an hour southeast of campus in Leesburg, Indiana. Find it on the menu slow roasted with braised red cabbage and a savory bread dumpling.

Sorin's beef is all natural and Midwest-raised, which means the meat comes from no farther than Iowa. Sorin's king salmon is sustainably farmed.

The new menu includes the restaurant's traditional Dover Sole Meunière and new favorites such as the succulent 72-hour braised boneless beef short rib. The menus change seasonally, and are available online at morrisinn.nd.edu/sorins.

The extensive wine list at Sorin's includes many vintners with Notre Dame connections, as well as a reserve list of limited-quantity wines perfect for a special occasion.

Sorin's is open for breakfast Monday through Saturday from 6:30 a.m. – 10:30 a.m., with Sunday brunch available from 11 a.m. to 2 p.m. Sorin's is open for lunch seven days a week from 11 a.m. – 2 p.m.; dinner 5:30 – 9:30 p.m. Tuesday through Saturday. Call Sorin's at 574-631-2020 for reservations.

Valet parking is complimentary any time you dine at Morris Inn.

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Casual food made from scratch — with an Irish twist

Anyone who's visited Rohr's has heard stories from legendary bartender **Patrick "Murf" Murphy**, who's worked at the Morris Inn for nearly 40 years.

There's even a burger named after him (the Murf Burger, of course), topped with bacon, sautéed mushrooms, caramelized onions, Swiss and cheddar cheeses, crispy onions and bistro sauce. It's a favorite of Rohr's regulars, who stop by for a quick lunch or an afternoon snack.

Murf also makes a special "Hesburgh Manhattan," named for the favorite drink of Rev. Theodore M. Hesburgh, C.S.C. — Father Hesburgh, he notes, preferred a Manhattan with two cherries.

Morris Inn added new equipment during the kitchen renovation this past summer, including a Wood Stone Oven, serving up

gourmet pizzas like buffalo mozzarella, prosciutto or portobello for less than \$14. The pizzas are made from scratch and are ready in 90 seconds with a bubbly, handmade crust.

Chef Patrick Dahms was born in Germany, but he and his team serve up plenty of Irish specialties, including the Steak and Stout Pie, served with a flaky pastry and horseradish chive mashed potatoes, or Fish and Chips with peas and a bread-and-butter pickle tartar sauce. A popular appetizer is the Irish Whiskey Wings, served with a buttermilk chive sauce.

Rohr's is open weekdays from 11 a.m. – 1 a.m. and weekends from 11 a.m. – 2 a.m. Food is served until midnight, and Diner Dollars are accepted. To make reservations, call Rohr's at 574-631-2018.

72 MARKETING





BARBARA JOHNSTON

Meet the chef team

Phil Gulis
Executive Sous Chef

Chef Phil Gulis is a graduate of the Culinary Institute of America in Napa, California. He hails from Detroit, Michigan, and stepped into the Morris Inn kitchen in July 2015 to help lead the team.

"A chance to work in the new kitchen on this great campus is a once-in-a-career opportunity."

Favorite stand-by recipe: Country-style Bolognese with Maltagliati pasta. Find the recipe at morrisinn.nd.edu/dining/sorins.

Patrick Dahms
Executive Chef

Chef Patrick Dahms grew up in north-east Germany, where the cuisine includes abundant seafood and many Scandinavian influences. Chef Dahms has worked at multiple best-in-class properties around the world for over 25 years. He joined Morris Inn's culinary team in May 2014.

On the Morris Inn's multi-million kitchen renovation: "The ability to enhance Notre Dame became a reality for me in my first year. I've worked in many hotels, but there's only one Notre Dame."

Josh Maron
Sous Chef

Chef Josh Maron started as a cook at North Dining Hall and then enrolled in the Culinary Arts program at Ivy Tech, becoming an apprentice under Chef Don Miller. He was promoted to Sous Chef at Morris Inn upon the completion of his three-year apprenticeship.

Advice to future chefs: "Find the right environment where you can learn solid fundamentals and then continue to grow. Find a mentor who will push you, but know that it's ultimately up to you to make your dreams come true. Don't let anything stand in your way!"

Shannon Zila
Sous Chef

Chef Shannon Zila began working at the Morris Inn in 2005 and is in charge of banquets and events for Morris Inn and the Notre Dame Conference Center. She and her team prepare over 250,000 meals annually. Whether it's an academic conference or social event, Shannon and her team are ready to assist.

Favorite banquet meal to prepare: Roasted sea bass, lobster mashed potatoes, fresh baby vegetables and lemon beurre blanc.

Calvin Metts (below)
Sous Chef

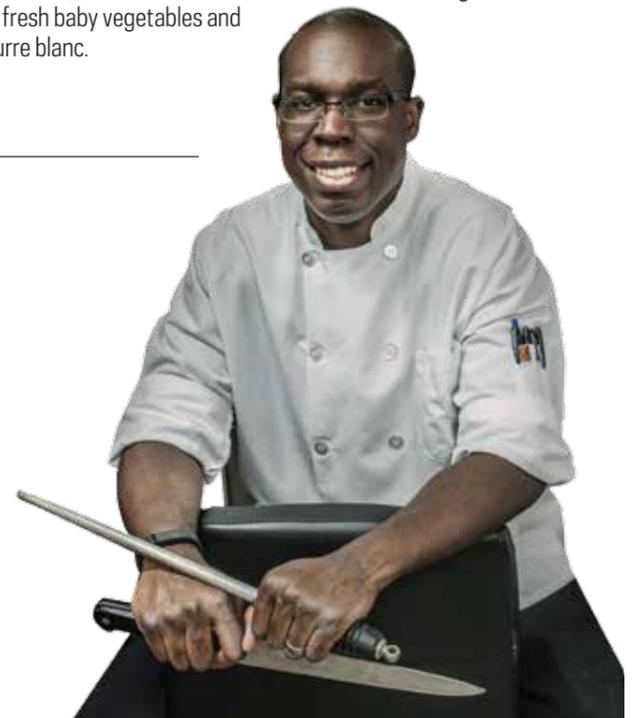
Chef Calvin Metts is Morris Inn's newest member of the culinary team. Chef Metts most recently was Sous Chef at Michael Jordan's Steakhouse in the InterContinental Hotel on the Magnificent Mile in Chicago.

Social media specials: Watch the Morris Inn, Sorin's and Rohr's Twitter and Facebook pages for daily specials posted by Chef Metts, using the hashtag #NDFoodie.



Morris Inn Cooking School

Dive into a full culinary experience with new cooking classes! Each month's menu features a different topic. In December, participants learned how to cook a three-course meal for the holidays without being tied to the kitchen. The next Cooking School event takes place Sunday, Jan. 17 — jumpstart 2016 by adding some new dishes to your personal menu! Classes are \$35 per person, and include three tastings and three glasses of wine. For reservations, visit morrisinnevents.com.



Chef Calvin Metts

"The Maine Event"

Now through Feb. 11 at Sorin's

Through Thursday, Feb. 11, Sorin's offers a four-course, prix fixe meal featuring three different lobster dishes (lobster bisque, lobster risotto and lobster tagliatelle) and dessert for \$29. Add a 6-ounce grilled beef tenderloin for \$10, and three glasses of wine paired with the meal for an additional \$10.

View the menu online at morrisinn.nd.edu/sorins. Call 574-631-2020 to make reservations.



Sorin's Wine Academy offers world-class wine and food pairings

Unique to Morris Inn is its connection with vintners who have a relationship with the University. At monthly Sorin's Wine Academy dinners, Chef Dahms and his team prepare five-course meals perfectly paired with wines from alumni vintners including Silver Oak Winery, Gallo Winery and Trinitas Cellars.

On Monday, Jan. 25, led by Executive Sous Chef Phil Gulis, Sorin's Wine Academy features Paul Hobbs

Winery. In March, the featured winery is Clos du Val Winery, and in April, Chef Dahms is preparing a special "Dinner for the Daring," featuring foods not found on a typical restaurant menu. Wine Academy dinners range from \$95 to \$125 per person. Call 574-631-2020 to make reservations for these typically sold-out events! Morris Inn valet parking is complimentary.



PHOTOS: KAITLY FUJA



Afternoon Tea at Sorin's

Sorin's offers afternoon tea Thursday - Sunday, through Friday, March 26. Try different sweet and savory treats while sipping Rishi Tea's fair-trade and organic blends. Teas are \$24 for adults, with a "Little Sipper" including cider or hot chocolate available for children ages 12 and under (\$10).

On Saturday, Feb. 6, children are invited to bring their favorite doll or stuffed animal for a Teddy Bear Tea. Children can also host a birthday tea with friends, complete with doll high chairs and tea sets.



HEATHER GOLLANZ



Complimentary valet parking when you visit Morris Inn

Winter means snowy, wet walks to the car. But ditch your boots and wear your heels to the Morris Inn, and take advantage of free valet parking. Let the valets clean your windshield before returning your warm car.