



For more than twenty five years, Chef Fredy Umanzor has worked in many different kitchens across the state of New Jersey perfecting his skills as a Chef. Most of his education in cooking has come from watching and learning from many different talented chefs. He knew from his early days as a Sous chef that cooking and pleasing others was his life's passion therefore encouraged him to become a professional in this field.

After working at the green house in Morristown, Fredy decided to broaden his knowledge and began working at the famous Recovery room, recognized at the time as one of the best restaurants in Northern New Jersey. Apprenticing under the supervision of Executive Chef Michael Pierro, Fredy was able to learn and really appreciate the art of cooking and passion of doing so. Today, Fredy's style of cooking reflects his desire for perfection and for creating the ultimate tasting experience with every dish he prepares.

In 2007 Fredy Umanzor, now the Executive Chef and Nestor Bedoya, the General Manager, bought the restaurant from Tim Schafer, who had owned the restaurant for 10 successful years. The transition has been seamless – “the innovative American cuisine is flawless and the service is impeccable”. Tim Schafer's Cuisine received four stars from *The Star Ledger* in October of 2006. During the past year, the restaurant has gotten several reviews and has also been featured in numerous magazines throughout the garden state area such as: The New York Times, , The Star Ledger New Jersey monthly, Countrywide Magazine, New Jersey SAVVY living Magazine, Real Morris and ZAGAT.

Under the new ownership, the restaurant has been redecorated. The menu still features many dishes that are beer influenced and if you are in the mood for wild game. You've come to the right place