

BUSINESS CASE STUDY

Joseph Decuis Farm

Joseph Decuis, established in 2000, and has grown to become Indiana's most celebrated "farm to fork" culinary destination. Its fine dining Restaurant was voted by Open Table diners in 2010 as one of the top 50 restaurants in the U.S. and in 2014 voted the #1 restaurant in Indiana. Its Farm produces food for the Restaurant and the Emporium, its retail store. The Joseph Decuis Farm is best known for raising the legendary Japanese Wagyu cattle and is the setting for many special events and farm dinners. Visitors from around the world enjoy overnight accommodations at the Inn at Joseph Decuis or the Farmstead Inn located on the farm.



JOSEPH DECUIS FARM AT A GLANCE

Year Established:

Restaurant est. 2000

Leadership:

Pete Eshelman (Owner)

Alice Eshelman (Owner)

Tim Eshelman (Owner)

Joseph Decuis is a family owned business that began as private corporate dining facility for the family's insurance company. It opened to the public in 2000 and has grown to become Indiana's most celebrated "farm to fork" culinary destination. As a destination, guests enjoy Joseph Decuis fine dining, casual dining, shopping, farm experiences as well as overnight accommodations.

Joseph Decuis, the fine dining Restaurant, was voted by Open Table diners in 2010 as one of the top 50 restaurants in the U.S. and in 2014 was voted Indiana's #1 restaurant. Joseph Decuis holds the distinction as the only restaurant in northeast Indiana with AAA's Four Diamond Award for excellence in cuisine, hospitality and service and Wine Spectator's Best of Award of Excellence recognized for having one of the most outstanding restaurant wine lists in the world. The restaurant's executive chef, Aaron Butts was named a semi-finalist for the James Beard Award for "Best Chef in the Great Lakes area."

The Emporium, the Joseph Decuis retail store and café offers casual lunch, fine wines and specialty food products made in Indiana and Joseph Decuis Farm raised beef. Its production kitchen creates specialty food products for sale to Chefs around the country.

The Joseph Decuis Wagyu Farm grows food for the Restaurant and Emporium and is

the venue for many special events. The Farm is best known for raising the legendary Japanese Wagyu cattle as well as free-range hens, Dixie Rainbow and Naked Neck chickens, Mangalitza pigs, along with fresh herbs and heirloom vegetables. The farm is an all-natural, drug-free and stress-free environment for exceptional quality, and superior tasting food.

A "FARM TO FORK" EXPERIENCE

"This really started as a restaurant that became a farm," said owner Pete Eshelman. The team at Joseph Decuis strongly believes in a "farm to fork" experience, which is why the business is so unique. Since it's a locally owned business, and grows local food the dollars stay local. Joseph Decuis also partners with other local farmers.

Visitors from around the world enjoy overnight accommodations at the Joseph Decuis inns. The Inn at Joseph Decuis is located within walking distance from the restaurant in a small town setting. Built in 1915, it is comfortably decorated with 4 bedrooms and a large veranda. Its Farmstead Inn is located on the Farm. The restored 1884 brick farm house and carriage house features 7 bedrooms, a meeting room, and a formal dining room. The added feature is the option to help with chores (at no additional charge!)

For more information visit: www.josephdecuis.com.