

DO
Edition

LIVING LIKE A LOCAL

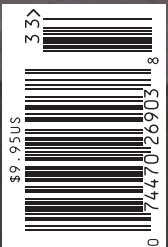
LOCALE

Orange County



Brittany MCGOWAN

**ALL HATS ON DECK
PREPPING FOR DEL MAR'S
OPENING DAY**



THE DECK ON LAGUNA BEACH

PHOTO BY: Amanda Proudfit



eat */drink*

July
2014

54

VS. BEST BITE
Open Your Mouth



THE RANCH
1025 E Ball Rd
Anaheim, CA 92805
714.817.4200
www.theranch.com

best bite:
ESCARGOT



The Ranch

1025 E Ball Rd
Anaheim, CA 92805
714.817.4200 | www.theranch.com

★ **WINNER: MOST PASSION**

The Ranch in Anaheim is truly a farm-to-table restaurant. Every morning, produce is picked fresh from their two-acre farm in the foothills of Santa Ana and later will be served to you on your table. Chef Michael Rossi shared not only his most popular dishes but also his passion for food and everything he crafts by hand for the menu at The Ranch. Chef Rossi served us two appetizers, the Ceviche Trilogy and Escargot. You're going to need your passport as you travel around the world with these

dishes. The ceviche starts you off in America with the Lobster and Mango. Next, we jet set to Thailand for the Crab & Coconut Curry. Then, it's off to Mexico for a Mexican cocktail with tomatoes and chili. Take a sip of the seasonal citrus and herb vodka beverage and you will be ready for round two of the appetizers offered, which take us to France for a serving of escargot. The green garlic foam sauce surrounds hazelnut-filled shells on a bed of spatzle and mushrooms. The Ranch is the perfect place to experience escargot if you're new to the snail scene. After your meal, mosey on over to The Saloon—attached to The Ranch—for line dancing and drinks. It will be a rootin' tootin' good time!



NATIVE KNOWLEDGE:

Order the buttered popcorn ice cream! If you close your eyes, you might momentarily think you're in the movie theatre. Desserts here are innovative and fun.

