



# *farm to* PHOTO

BY BENJAMIN EPSTEIN  
PHOTOGRAPHY BY ANNE WATSON

CHEFS' FIELD-TO-FORK APPROACH MAKES FOR UNPRECEDENTED VIBRANCY—ON THE PLATE AS WELL AS THE PALATE.

## MICHAEL ROSSI // THE RANCH

The Ranch Restaurant & Saloon in Anaheim gets most of its produce from owner Andrew Edwards' farm in nearby Orange. In addition to heirloom cucumbers, peppers, squash, beets, corn, kale, melons and herbs, its organically grown produce includes 600 heirloom-tomato vines. For his heirloom-tomato salad (photo previous spread), chef Michael Rossi used 10 of its 80 varieties—among them Tie Dye, Mr. Stripey and Taxi, each tasting as different as it looks—and tossed it in an apple-cider vinaigrette using Point Reyes blue cheese, a sprinkling of housemade bacon—"we cure it, we smoke it, we rub it," he says—and the farm's basil and chives. The farm "is a gift," Rossi says. "We can't buy tomatoes that taste as good—they would have to be packed and stored before our vendors could sell them. We might pick 40 minutes before you eat—and we pick them at their most perfect stage."