



Good Eats This Week: Aaargh, So Many Favorites!

Posted on February 7, 2012 by Cathy Thomas

THE RANCH RESTAURANT & SALOON opened in Anaheim a few weeks ago (on the ground floor of the six-story Extron Electronics building).

The stunning restaurant feels intimate, with elegant lighting and remarkable acoustics. And the food and drink? Irresistible.



DRINK IT: Selections from the **14,000 bottle wine cellar** (assembled by wine guru, **Master Sommelier Michael Jordan**) pleased my Pinot-loving palate.

Also I happily sipped a **Sagebrush Martini:** Hangar One Mandarin Blossom Vodka muddled with fresh sage leaves, plus fresh lemon juice, splash of fresh orange juice and a hint of agave nectar. Not too sweet, really nice.



HAND CRAFTED SWEET POTATO GNOCCHI: Order it for my last supper? Yup, this dish is so good I would die happily with it on my lips. The orange-hued gnocchi team with braised Petaluma rabbit, maitake mushrooms and San Manzano tomato sugo.

Executive Chef Michael Rossi creates these incredible gnocchi with dark fleshed sweet potatoes, Yukon Gold potatoes, egg yolks, Parmigiano-Reggiano, AP flour and kosher salt. He learned how to make them while **working for a year in Italy (1998) from Chef Bruno Barbieri.**



COLORADO GRASS-FED LAMB: Can you see how thick and juicy this baby is?

There are 8 bones on a rack of lamb. Chef Rossi cuts the generous chops so that 3 bones are eliminated, leaving 5 extra-large, equally-sized thick chops.

Marinated in roasted garlic puree, Dijon mustard, fresh thyme and toasted pecans, the succulent cooked-to-perfection meat is served with pecan spatzle and sweet potatoes. Yum.

(Bring your dancing boots if you'd like to do some Texas two-steppin' next door.)