



**EXECUTIVE DINING**  
Fiji Chao

**Dual Concept**

Patrick and I made our first visit to **The Ranch & Saloon** in Anaheim with our friend **Beth George**, whose palate for fine wines I admire along with her constant search for new fine restaurants. (Other friends—**Dave Walser** and **Barbara Greenfield**, collectors of fine wines who dine out with us often—had also just recommended the place after visiting The Ranch & Saloon on successive nights.)

We've hung around this 6-month-old place a lot since then, even coaxing a big bunch of friends to join us one evening for a repast par excellence.

The Ranch & Saloon is the brainchild of **Andrew Edwards**, founder and owner of **Extron Electronics**.

The company's headquarters are in Anaheim, and Edwards—possibly the most friendly businessman and unlikely restaurateur ever to come out of North Carolina—loves fine wine and great food made from farm-fresh products.

And he's smitten with America's iconic country music and the kind of down-home line dancing and two-stepping it inspires.

The amazing side-by-side venues were designed for the downstairs floor of his new headquarters building.

Patrons can wine and dine in peaceful and chic surroundings and never hear the vibrancy of the saloon next door.

They can dine on inspired cuisine first and then slip next door to listen to the energizing music and perhaps dance away the calories. The Saloon's cover charge is waived if you eat in the restaurant first.

Hiring began two years ago with one of the most highly admired food and wine people in SoCal, **Michael Jordan**, coming on board as the vice president of food and beverage.

Jordan is the former global wine executive for Disney, who many of us have also known as general of the acclaimed Napa Rose. He is one of only 190 people worldwide who has ever passed the prestigious Master Sommelier test.

Then came the addition of chef extraordinaire **Michael Rossi** and a supporting staff of proven managers and service personnel.

I should mention that Edwards owns a lot of undeveloped land nearby, on which Jordan served as primary "farmer" while waiting for the restaurant to open. For exclusive use in the restaurant, Jordan planted almost three dozen fruit trees and a vast array of garden vegetables, melons, berries and herbs—everything organic—on this proprietary farmland.

Local specialty farmers supply whatever else is needed: produce, specially bred animals and sustainable fish. Food from farm to table doesn't get fresher than this.

The restaurant's design features beautiful woods and leather. One wall in the entry is crafted entirely from men's belts, and the kitchen is partially visible along the back wall of the main dining area and the bar.

There are a few thousand bottles of wine, and the selection of rare and world-class wines by the glass is over-the-top impressive. The grandest surprise is a commitment to keeping food and wine in the affordable range.

Jordan and Rossi told me they never want to leave this place, a dream come true of the



**The Ranch & Saloon: inspired cuisine**

highest quality. Edwards, they say, encourages them to tap the pinnacle of their abilities in the creation of the food, the matching of wines with the dishes and the overall experience delivered to customers.

Upon being seated we've been regaled with a variety of freshly baked breads and even steaming-hot popovers. On a current seasonal menu we found a gazpacho that was

roundly hailed as so good that it will forever be the new standard.

Imagine a small mountain of fresh crab in the middle of a bowl, surrounded by a gastrique mingling the essences of tangerines, mango, blood orange and a hit of spicy vinegar.

It was one of the best things I have ever eaten and eons away from those same old vegetable gazpachos.

Fresh blue crab sliders with harissa mayo and heirloom tomato from their farm, Skuna Bay salmon, lobster cobb-style salad and heirloom beets with marcona almonds and cara cara orange sections have all been delicious appetizers.

Grass-fed lamb provides the chops surrounded by pecan spätzle. Short rib aficionados will savor the Thumbalina carrots, portabella mushrooms and cabernet reduction married to the fork-tender meat.

I loved the string bean and radish salad

almost as much as the sticky spare ribs sharing a plate. Ditto on the lentils served with the confit of duck. Barramundi was on a recent menu, too, offering genteel taste extending to the fresh artichoke and fire-roasted tomatoes.

I haven't even gotten to the steaks in my visits, but I certainly vouch for the fish and chips. Savory sides include Italian butter beans in a tomato-olive oil stew, lobster mac 'n' cheese, creamed corn and fresh vegetables.

The Saloon features the finest in tavern décor with a 40-foot stage and big dance floor. There's a menu of more casual food, and patrons can also order from the full dining room menu.

The dress code: no flip-flops or backward baseball caps, please.

The Ranch offers dinner only, and both restaurant and saloon open at 5:30 p.m. Corkage is only \$15.

The Ranch & Saloon: 1025 E. Ball Road, Anaheim, (714) 817-4200.

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**EXECUTIVE DINING**  
Fig & Olive on Way  
page 14

**LUXURY HOMES**  
Wedge-Adjacent  
page 37

**ADVERTISING**  
Marketing & Branding  
PAGES A-25-A-36  
Gallery of Fine Homes  
PAGES B-38-B-42  
Investment Properties  
PAGES 46-47  
Who's Building OC .....49  
OC Law Guide .....51  
Business Svcs ..... 50, 51, 52, 53  
Executive Suites .....54  
Web Connect.....55

MAIL TO:

**Big Doings on Development in Fountain Valley**

**REAL ESTATE:** Olson plans residential, hotel; Yakult factory, HQ in works

By MARK MUELLER

The conversion of a former office property on Brookhurst Street into a residential community and hotel is the latest sign of development life in Fountain Valley. An affiliate of Seal Beach-based homebuilder **Olson Co.** recently closed on the purchase of an 8.6-acre site at the southeast corner of Brookhurst Street and Slater Avenue, located about a block east of the San Diego (I-405) Freeway.

Until recently, the parcel, located next to Fountain Valley Civic Center, held a 121,375-square-foot office building once occupied by **Safeco Insurance**.

The building has stood vacant in recent years, as Olson worked with the city to get the property re-entitled for other uses.

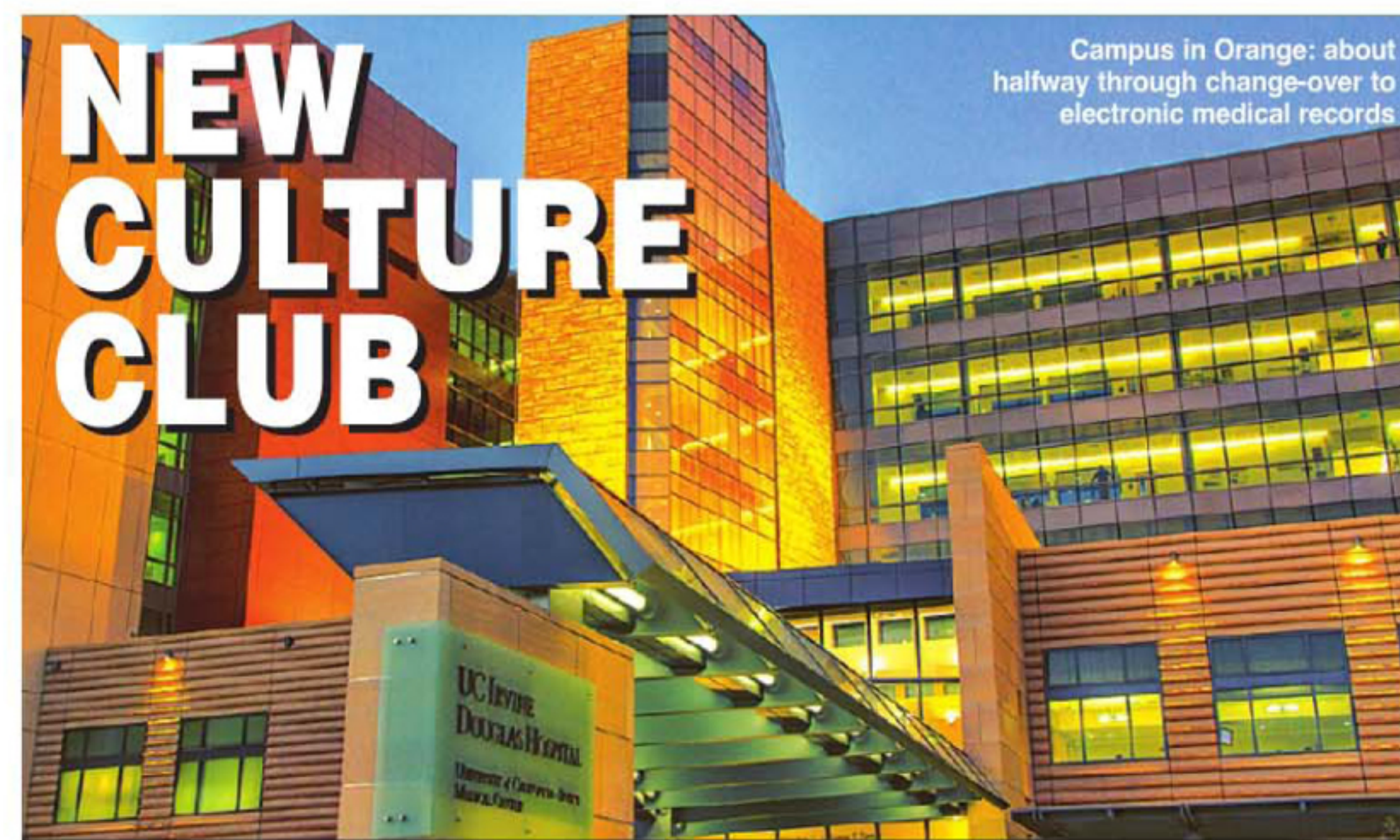
Plans approved by the city earlier this year call for 27 single-family homes, 61 townhomes and a 127-room Ayres Hotel at the site, along with about 2,300 square feet of retail space.

An affiliate of Olson is one of the region's more active urban-infill residential developers, it paid about \$13.6



17570 Brookhurst: offices razed to make way for new project

Fountain Valley 58



**NEW CULTURE CLUB**

Campus in Orange: about halfway through change-over to electronic medical records

**EMR More Than Buzzword at UCI Medical Center**

By VITA REED

Electronic medical records have become a buzzword of healthcare reform, billed as a way to improve healthcare services while cutting costs. Less attention has been paid to another

aspect of EMR, which is shaping up to be a keystone to a new culture at hospitals. The switch-over from paper files means that doctors, nurses and other personnel must adapt their medical training and instincts to new technology ranging from

EMR 49

**'Monster' Factory in Santa Ana**  
JWC's Dirty Work Firmly Tied to OC

By JANE YU

**JWC Environmental LLC** makes Monsters in Santa Ana.

The green creatures are built for a dirty job. They live in water treatment facilities and pump stations, where they filter out solid waste from sewer water. Then they chew up the solids to prevent clogging, turning them into material for landfill.

JWC has headquarters in Costa Mesa, and designs and manufactures the machines at its Santa Ana plant. It also has factories

JWC 58



With JWC Channel Monster on factory floor: Ronald A. Duecker, president; Marsha Robinson, director of global procurement

**IMS Nabs \$100M Lufthansa Contract**  
**TECHNOLOGY:** 10-year deal for industry comer in Brea

By CHRIS CASACCHIA

**IMS Co.** in Brea has landed a deal with **Deutsche Lufthansa AG** to install and operate its in-flight entertainment systems for the largest airline in Germany.

The 10-year contract is valued at about \$100 million or more, according to sources with knowledge of the terms.

The pact could ultimately shake up an industry dominated by **Panasonic Avionics Corp.** in Lake Forest and Irvine-based **Thales Avionics Inc.**

"This deal begins to change the landscape in the [in-flight entertainment] world," IMS founder and Chief Executive Joe Renton said.

IMS will deploy its portable entertainment systems in at least 80 wide-body planes—



Renton: deal means new hires

In-flight 58

**'Made in USA' Old Hat for These Local Brands**

**APPAREL:** Some always had production here, others return

By KARI HAMANAKA

The "Made in the USA" trend that's bubbling up in various industries throughout the nation never went away for some Orange County apparel makers.

**Three Dots**, a maker of high-end basics in

**Special Report: Apparel Companies**  
page 17

Apparel 57



**Progress involves risk. You can't steal second base and keep your foot on first.**

~Frederick B. Wilcox

You take the risk; the insurance experts at Barney & Barney LLC will protect your assets.

