



Restaurant Review, The Ranch Restaurant & Saloon, Anaheim

Posted March 06, 2013 by *Juan Flores*



It used to be that country restaurants -- *true* country restaurants -- were uncommon in Southern California, let alone Orange County. And while country restaurants in the area are still rare, the new Ranch Restaurant & Saloon brings some country flair to the OC dining scene.

Given the name, don't expect to find any hay or sawdust (or peanut shells for that matter) on the floors here. The owner, Andrew Edwards (a true cowboy at heart), ensures that the 20,000-square-foot restaurant has the best of everything, from the decor and attentive staff to well-respected Chef Michael Rossi and Master Wine Sommelier Michael Jordan.

Price range: \$6 for appetizers to \$35 for main dishes (though there is an \$89 ribeye).

Type of food: American regional cuisine that "honor California's great ranches, farms and dairies, the artisan bread bakers and cheese and wine makers." The menu emphasizes farm-to-table freshness with organically grown fruits and vegetables from local farms and the restaurant's own ranch in the Santa Ana Mountains.

Atmosphere/attire: Elegant to casual (but not too casual), but business attire is also seen throughout.

Service/efficiency: The staff was very knowledgeable, capable and swift. The food was served sooner than I expected, given what I had ordered (steak), but it was prepared perfectly (medium rare).

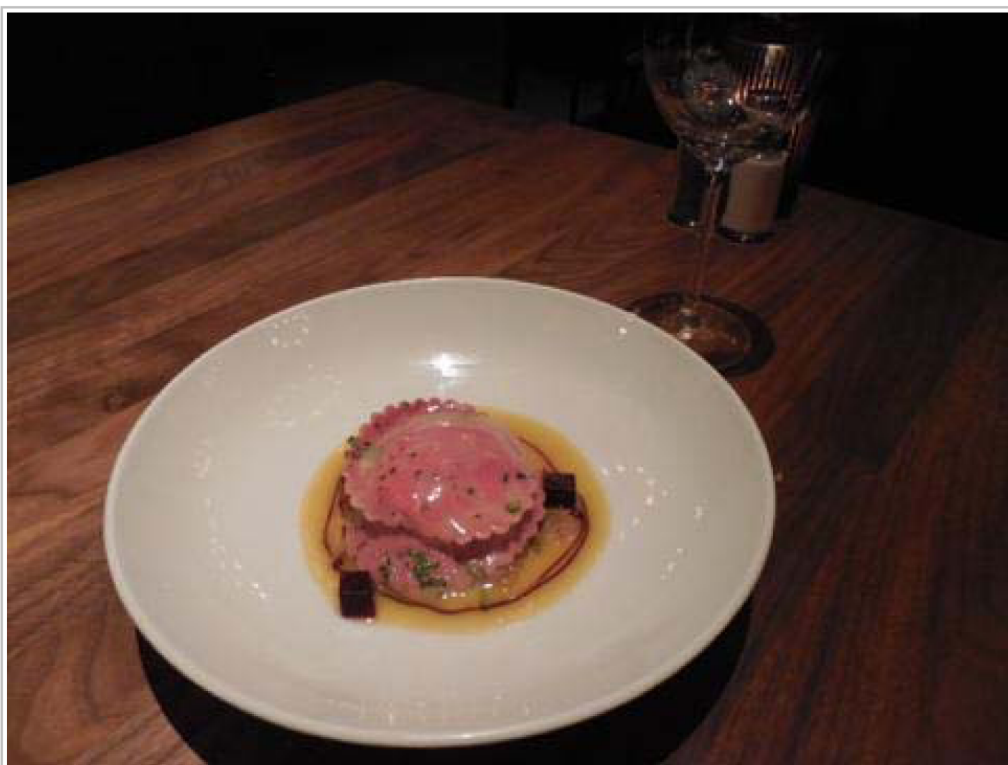
Best time to go: I happened to go during a pretty busy time - OC Restaurant Week so it was a pretty late dinner. Best to call well in advance. Reservations are recommended.

Kid-friendly? Yes. They do have a children's menu (though it's not on their website), that includes kid favorites such as pasta, grilled cheese sandwiches, hamburgers but also "small" fillet of beef, hand-battered chicken tenders and fish and chips.

Address: 1025 E. Ball Rd., Anaheim (bottom floor of the Extron building).

Recommended eats: Where do I start? The deviled eggs with faint pickle relish and thin bacon strips are heavenly. The Laura Chenel goat cheese ravioli was light but heavy on flavor, particularly the subtle covering of scarlet red beets, golden raisins, toasted walnuts and Valencia orange slivers. These two items are on the "seasonal menu" that changes every few weeks. There are ample wines to go with whatever main course selection you make. The 2004 Fender Custom Shop, "60th Anniversary" Presidential Blend from Napa Valley was an excellent complement to the Black Angus Culotte steak. Also worth trying is the Colorado-grass fed lamb chops, which are very tender and not at all "gamey." For dessert, I kept it simple with the PBJ & milk chocolate bar on a bed of Concord grape jam with a side of caramelized banana ice cream.

Laura Chenel Goat Cheese Ravioli



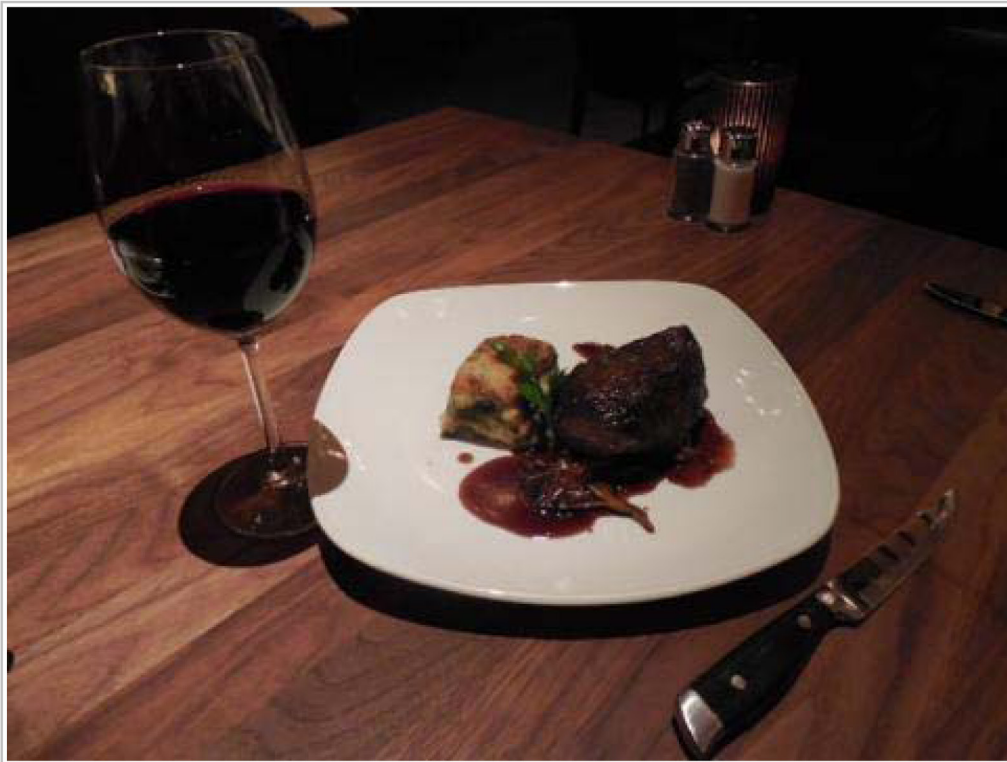
Deviled Eggs



Colorado-Grass Fed Lamb Chops



Black Angus Culotte Steak



PBJ & Milk Chocolate Bar

