

# Our New Executive Chef

Silver Saddle is proud to announce its new Executive Chef, Gracie Quintero. Gracie comes to our kitchen from the Bear Valley Country Club in Tehachapi, bringing 22 years of experience with her.

Since her arrival at Silver Saddle several months ago, Gracie, her sous-chef, cooks and kitchen staff have been working on creating a new and wonderful menu to go along with the new name for the Silver Saddle restaurant, *The Desert Willow*.

“It’s thrilling to be starting from scratch, with a new name for the restaurant and a new menu. And it’s fitting, because I cook mainly from scratch. I believe in using only the freshest ingredients,” Gracie says. “And I’m using all my own recipes. We bake our own bread. The salad dressings are never bottled. They’re made fresh each day. I believe our customers are going to notice a big difference.”



With an enticing selection of appetizers, pastas, seafood, steaks and fresh salads, the new *Desert Willow* menu promises to draw crowds. For those mindful of their diets, there is a “Lite and Healthful” section that offers poached fish, skinless chicken breast, and lean beef.

Gracie has planned themed buffets each Thursday. Country, Mongolian, Mexican, and Italian are among the cuisines you’ll have the pleasure of sampling on Thursday nights. Friday night specials, such as barbequed Tri-tip and Chicken Piccata, Saturday and Sunday night Chef’s specials, and nightly family specials round out the new menu.

“I’m especially pleased with my special occasion selection: a choice cut of chateaubriand cooked to perfection and sliced at your table. And for dessert, we bring you a beautiful Baked Alaska, flamed right before your eyes. It’s priced for two, and it must be ordered in advance. But for that special night, it’s worth it. It’s a meal to remember.”

“I want to make this a great restaurant. I want to hear from our customers, give them a chance to let us know how we’re doing. I hope everyone takes a moment to complete our customer satisfaction cards to give us ideas so we can continue perfecting every detail of the dining experience.”

Gracie and her accomplished staff are waiting to serve you. Be sure to visit them at *The Desert Willow* the next time you’re at the Ranch.