

CHRISTOPHER MCLEAN EXECUTIVE CHEF OF BISHOP'S LODGE RANCH RESORT & SPA

SANTA FE, NM – Executive chef and certified sommelier Christopher McLean of Bishop's Lodge Ranch Resort & Spa boasts a past as inventive as the Nuevo Ranchero cuisine he creates in the resort's feature restaurant, *Las Fuentes Grill & Bar*. A Texan by birth, McLean began his career in the culinary Mecca known as Napa Valley, Calif., where he cooked for restaurateur Thomas Keller in his kitchens *Bouchon* and *The French Laundry*. McLean also studied under celebrity chef Richard Reddington, a former pupil of the renowned Daniel Boulud at *Auberge du Soleil*.



During a six-year span, McLean, a self-taught and apprenticed chef, traveled annually to the Masters of Food and Wine event in Carmel, Calif. as a form of continuing education. He worked with the best chefs in the industry, including Eric Ripert of *La Bernardin* in New York, Gordon Ramsey of *The London* in New York and London, Susur Lee, of *Susur* in Toronto and many more. He also enjoyed the rare opportunity to cook with the famed Julia Child and was part of the culinary team that served the veteran on her 90th birthday. Adding to his already sterling résumé, he became a certified sommelier while working as Wine Director for the PGA Tour and was awarded the title of "Certified Sommelier" by the American Chapter of the Court of Master Sommeliers.

McLean traveled to West Africa where he served as executive chef of a large Dutch hotel in Accra, Ghana. He served royalty and heads of state on a regular basis, including private dinners for the presidents of Switzerland, Ghana and Finland, the Italian prime minister and the princess of Thailand in addition to leading culinary events for George W. Bush, Condoleezza Rice and the U.S. presidential staff. He also catered the presidential box at the African Cup of Nations, created events for African leaders at the African Union Summit and the United Nations and was the first sommelier and chef in Ghana to hold wine and food pairings at the Presidential Palace. He was a coach on the first ever Ghanaian National Culinary Team and worked with the Ghanaian Ministry of Health and Tourism to modernize healthy food service throughout the country. During his time abroad, he also worked in the Netherlands and led the culinary team for the grand opening of the Golden Tulip Hamburg Aviation in Hamburg, Germany.

Back in the U.S., McLean served as chef at *Red Sage*, a Mark Miller designed restaurant before assuming his executive chef title at Bishop's Lodge. He has become a local celebrity in the Southwest, having appeared on numerous culinary television shows throughout New Mexico and serving the previous and current governors of the state on multiple occasions.

In his current position, McLean maintains excellent culinary standards throughout Bishop's Lodge Ranch Resort & Spa, serving up creative Nuevo Ranchero cuisine inspired by his passion for excellence and wide-reaching experience.

Bishop's Lodge Ranch Resort & Spa is an authentic, historic destination ranch resort nestled at the base of the Sangre de Cristo Mountains. Wrapping around a 156 year-old historic chapel, the resort includes 15 Santa Fe adobe-style lodges housing 91 unique rooms, many with kiva fireplaces, private courtyards and quaint balconies as well as eight gated villas. A member of Historic Hotels of America, a program of the National Trust for Historic Preservation and brand of

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Preferred Hotel Group, Bishop's Lodge boasts serene meeting spaces including four conference rooms totaling 8,000 square feet. Outdoor spaces are accessible for receptions and activities, with business support services, full-service catering and culinary planners available.

Bishop's Lodge is home to Las Fuentes Restaurant and Bar, offering contemporary, creative American cuisine with a Southwestern flair created by Executive Chef Christopher McLean in an inspired environment featuring majestic beamed ceilings and authentic Navajo rugs. From Memorial Day to Labor Day, the poolside Sunflower Bar & Grill serves fresh sandwiches, salads and specialty drinks. Named Most Outstanding Spa by *Condé Nast Johansens*, SháNah Spa is inspired by the Native American word for vitality and energy and boasts custom-blended oils for individual skin types and specialized treatments including massages, facials, body wraps and Aquassage. The stables at Bishop's Lodge allow guests to experience the ranch's 450 acres of spectacular alpine scenery on horseback, with group, private, sunset and special children's rides available year-round.

For more information on incentive getaways at Bishop's Lodge Ranch Resort & Spa, call 800-732-2240 or visit <http://bishops lodge.com> or <http://facebook.com/bishops lodge>.

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