



**Bishop's Lodge Ranch Resort & Spa Announces  
Christopher McLean as Executive Chef  
of Las Fuentes Restaurant**

**Santa Fe, NM, February 4, 2011** –Bishop's Lodge Ranch Resort & Spa has appointed Executive Chef Christopher McLean to bring his culinary creativity and passionate perfection of food to the resort's Las Fuentes Restaurant. Chef McLean brings in new tastes and refined flavors to Las Fuentes Restaurant with his sophisticated and unique dishes that define the restaurant's Nuevo Ranchero style menu.

Rich Verruni, Managing Director of Bishop's Lodge said, "We are happy to welcome Chef McLean to Las Fuentes Restaurant. He brings creativity and experience and we are excited to have him as a part of the Bishop's Lodge team."

Chef McLean has worked with top chefs across the globe and is set to make his personal mark on Santa Fe's culinary scene at Las Fuentes Restaurant at Bishop's Lodge. In his new role, Chef McLean will oversee all kitchen operations, including quality and execution. He has developed a menu that embraces the authenticity and sustainability of the historic ranch resort. Chef McLean drew from French, Spanish, New Mexican, Mexican and Native American influences to create the Nuevo Ranchero-style cuisine. The result is a fresh and locally sustainable menu that supports efforts of the New Mexico Department of Agriculture and serves products from New Mexico farmers, ranchers, brewers and wine makers.



**Chef McLean's Specialty Dishes:**

**Pistachio Blue Salad**

Hydroponic lettuce, organic arugula, mine shaft blue cheese, jicama, candied pistachios

**Green Chile Dusted Grouper**

Fresh clams, Spanish chorizo, Yukon potatoes, bell pepper dice, chipotle broth

**Forever Braised Buffalo Short Ribs**

Sage and crecenza corn meal polenta cakes, celery roots, green beans, sherry vinegar braising reduction

**Sweet Corn Crusted Beer Belly Quail**

Stuffed with Hudson Valley foie gras, fresh mushrooms, pinon nuts, with winter root vegetables and herb sauce

**Bishop's Apple Barrell**

Cinnamon stewed green apples, buttery brioche staves, house-made caramel, vanilla bean ice cream, apple chip

For more information on Bishop's Lodge or to arrange an interview with Chef Christopher McLean, please contact:

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**About Executive Chef Christopher McLean:**

Texan by birth, Chef McLean's work has taken him across the globe, most recently West Africa, where he was the Executive Chef of Golden Tulip, a large Dutch hotel in Accra, Ghana. He cooked for royalty and heads of state on a regular basis, including private dinners for the President of Switzerland, President of Ghana, Prime Minister of Italy, and the Princess of Thailand. Chef McLean also catered the Presidential Box at the African Cup of Nations, created events for many leaders at the African Union Summit, and was the first Sommelier and Chef in Ghana to hold a wine and food pairings at the Presidential Palace. Chef McLean was also a coach on the first ever Ghanaian National Culinary Team and worked with the Ghanaian Ministers of Health and Tourism to help modernize healthy food service throughout the country. During his time abroad, he also cooked in the Netherlands and led the culinary team for the grand opening of the Golden Tulip Hamburg Aviation in Hamburg, Germany. Prior to his time abroad, Chef McLean was awarded the title of "Certified Sommelier" by the Court of Master Sommeliers, American Chapter.

Chef McLean also spent a great deal of time in Napa Valley working with the top chefs in the area. He worked for Thomas Keller at both Bouchon and The French Laundry. He also studied under Richard Reddington, a former pupil of Daniel Boulud, at Auberge du Soleil. During a six year span, Chef McLean traveled each year to the Masters of Food and Wine in Carmel, CA, as a form of continuing education, working with top chefs in the industry, including: Eric Ripert of La Bernardin in New York, Gordon Ramsey, of The London in New York and London, and Susur Lee, of Susur in Toronto, among others. Chef McLean also had the opportunity to cook with Julia Child at was part of the culinary team to serve Julia on her 90th birthday.

**About Bishop's Lodge Ranch Resort & Spa:**

The Bishop's Lodge Ranch Resort & Spa is a classic, historic destination resort minutes from downtown Santa Fe. Bishop's Lodge is a member of Historic Hotels of America, a program of the National Trust for Historic Preservation and brand of Preferred Hotel Group. Meeting spaces include four conference rooms totaling 8,000 square feet, fully wired with high-speed Internet access. Outdoor spaces are available for receptions and activities. Business support services are available, as well as catering and culinary planners. Bishop's Lodge is ranked by Travel & Leisure magazine as one of America's premier retreats. To make a resort or spa reservation, call 800-732-2240 or visit [www.bishopslodge.com](http://www.bishopslodge.com).

