



QUOTES

CRUDO DEBUT

Chris Simons, Yorba Linda native and executive chef at Andrea at The Resort at Pelican Hill, tells us about his seafood stunner. by Phil Metzger

“ I believe the perfect way to start a meal is light dishes of the highest-quality fish I can find, prepared simply, with tons of brightness, spice, and whatever the market has to offer for the season.

→ I love the *polpo*, a braised octopus tentacle with the skin lightly crisped, served with an aguachile of cucumber and jalapeno.

→ I'm humbled by the extraordinary reviews. We work hard to execute the crudo menu consistently for our guests to enjoy.

→ I've noticed since becoming a head chef how (the) many years of being in a kitchen have enabled me to catch even the smallest of details. Cooking really becomes how to train cooks in the same discipline. The devil is in the details, as they say.

→ We have a family farm in Washington state that breeds rare goats and sheep. In one year, I turned the farm into a biodynamic operation. That's one of my proudest moments, other than taking the helm of this amazing place and cooking at the James Beard House.