



Catalan's Drew Davis is a world-traveled young chef who finds his passion at his new Spanish-inspired restaurant.

## Catalan Mediterranean Cuisine

Father and Son Bring a New Concept to the Desert

**CATALAN MEDITERRANEAN CUISINE, LOCATED IN** the heart of Rancho Mirage's restaurant district on Highway 111, debuted in March bringing a distinctive new menu featuring the tastes of Spain, Italy, and California. Proprietors Mark Davis, a businessman, and son Drew, the accomplished young chef at Catalan's helm, take their place in the desert's culinary community with passion and sincerity.

The Davis' aim to offer a different, local family-owned restaurant that conveys their zeal for simplicity and fine food. Drew's seasonally changing menu reflects a farm-to-table concept using sustainable, locally sourced products—from organic produce to natural, hormone-free meats and sustainably raised seafood. Signature specialties include Catalan Paella, grilled skirt steak, and Branzino, a Mediterranean sea bass. Catalan's service staff is equally passionate and knowledgeable about the menu and the flavor nuances of each dish.

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Shown at right: Inspired by the food, art, and music of the Mediterranean, Chef Drew Davis creates a palette of flavors that reflect this magical region. (Clockwise, from bottom) A signature dish, Catalan Paella with monkfish, chorizo, clams, mussels, shrimp with saffron Matiz Valencia rice; Catalan Garlic Prawns with roasted micro vegetables; a half-rack of Colorado lamb with asparagus and grilled marinated purple potatoes and roasted stone fruit; pan-seared Diver scallops with corn and chorizo relish; and Serrano ham with fresh figs and blue-veined Spanish cheese, queso Cabrales. Catalan's deep selection of Spanish and French wines includes (from left) Criança, 2007 Morlanda, Priorat D.O.Q, Bellmont del Priorat, Spain; Itsas Mendi, 2010, Hondarrabi Zuri, Basque region of Spain; and Gerard Bertrand 2009, Pic Saint Loup, Languedoc, France.

BY DONNA CURRAN • JON EDWARDS PHOTOGRAPHY

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### MENU HIGHLIGHTS

#### APPETIZERS

Sautéed Garlic Octopus  
Crispy Pork Belly

#### ENTRÉES

Catalan Garlic Prawns  
Veal Milanese  
Grilled Skirt Steak  
Catalan Paella

#### TAPAS

Salt Cod and Potato Cakes  
With saffron aioli  
Chorizo Empanades  
With sweet pepper compote  
Roasted Figs  
With queso cabrales and saba

#### DESSERT

White Chocolate Bread Pudding  
With macerated local strawberries  
Local Roasted Peach  
With mascarpone cream and toasted almonds

#### BEST OF THE CELLAR

##### Red Wine

Barolo, Ceretto  
"Zonchero," Piedmonte, Italy  
Garnacha/Cariñena, Morlanda, Criança, Priorat, Spain  
Catalonian Blend, Vall Llach "Embruix," Priorat, Spain

##### White Wine

Honderrabi Zuri  
Bizkaiko Txakina, Itsas Mendi, Basque, Spain  
Chardonnay, Cakebread Cellars, Napa  
Gavi Di Gavi, Batasiolo, Piedmonte, Italy

##### Specialty Cocktails

Blood Orange Margarita  
Watermelon and Mint Caipirinha  
House-made Catalan Signature Sangria  
House-made Limoncello  
Estrella Damn Inedit Beer, Barcelona, Spain



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