

THE SOLANA™

AT CINCO RANCH

The New Signature of Senior Living

DIRECTOR OF DINING AND CULINARY ARTS



BRADLEY MONTGOMERY, CEC

*His knowledge and experience
make a clear difference
in our ability to serve you better.*



BRADLEY MONTGOMERY, a professional executive chef, has joined The Solana at Cinco Ranch team as the Director of Dining and Culinary Arts.

A graduate of the California Culinary Academy, Bradley started his career in San Francisco working for several upscale restaurants while earning the title of Certified Executive Chef by the American Culinary Federation. After receiving his title and serving as Executive Chef for the Ritz-Carlton in both San Francisco, California and Maui, Hawaii, Bradley then traveled overseas to serve as Executive Chef for five-star hotels in Egypt, India and Taiwan. Returning to the states, he joined the Royal Oaks Country Club in Houston, Texas serving as Executive Chef and as a board member of the American Culinary Federation Professional Chef's Association of Houston. We are excited Bradley now calls The Solana at Cinco Ranch his home.

What Bradley's Experience Means to The Solana and To You:

- Chef-prepared cuisines to fit a variety of tastes
- Five-star dining service in a comfortable setting
- Confidence of quality with a ServSafe Certified Chef

The Solana residents will enjoy a continental breakfast with choice of lunch or dinner, served in the following venues:

- The Crescent Café
 - ~ Full continental breakfast served daily
 - ~ Light lunch selections such as soups, salads and sandwiches served daily
 - ~ Meals can also be enjoyed Alfresco by the pool
- The Signature Restaurant
 - ~ Signature dinner served nightly with a variety of entrée selections
 - ~ Sunday brunch served weekly with a variety of entrée selections
 - ~ Meals can also be enjoyed via room service

THE SOLANA AT CINCO RANCH

24001 Cinco Village Center Boulevard • Katy • Texas 77494 • Telephone: 281/395-9600 • Facsimile: 281/395-0745

www.TheSolana.com