



A Taste of Saratoga Grey Gelding

Scott & Jamie Beale - Owners

Success Magazine: How did you get started in the restaurant business?

Scott Beale: I had a diverse background before becoming a restaurateur. Growing up, my family owned one of the largest bakeries in the area. My grass roots are right here, in Saratoga Springs. After my corporate stint, we started a catering business, Social Gourmet Catering. After three successful years and many requests from our clients to open a restaurant, we began looking for a location. We knew we wanted to be downtown, and to embrace the culture of Saratoga. After finding a location that we loved, and a good deal of brainstorming, we decided on the name Grey Gelding—we love the track, and often bet on grey horses, so it seemed like

a perfect fit. We opened in June 2006.

Jamie Beale: Growing up, my family owned an Italian restaurant where I worked throughout high school and college. After college, I got away from the restaurant business, working in marketing for a number of years. But when Scott and I got together, and were wining and dining with our friends, that passion for the restaurant business resurfaced. I knew I wanted to use my marketing knowledge to create our own unique place.

SM: Why did you forego the comfort of a corporate job to own a restaurant?

JB: Freedom. Scott and I are very dedicated, hardworking people. In the corporate

world, you work 40-80 hours a week for someone else. I wanted to work hard for myself. Something in my gut told me to move away from the comfort and benefits and steady income, and into a place of creativity and decision making. Right or wrong, they are our decisions. There is definitely something to be said for that.

SB: Though I was very successful in the corporate world and enjoyed the tremendous perks associated with that, I was tired of the politics, the backbiting, and the false bravado. I found that I wanted to be on my own and make my own way. Jamie and I both wanted to do our own thing, and to enjoy what we love to do most, together. Being a restaurateur and entrepreneur is not easy; It is incredibly hard work, which takes great perseverance, planning, and dedication. But, in the end, it is all ours.

SM: What brings you joy?

SB: People come in on a repetitive basis, so we have made many wonderful friends. Sometimes, they are weekly customers. Sometimes they come just for the track season. Others come to celebrate special occasions. Many couples have gotten engaged in our restaurant, and it's nice to be a part of that.

JB: We are entertainers. We love to bring joy to our patrons, and form wonderful lasting relationships as we entertain them.

SM: What are your future plans?

SB: We would love to open a sister restaurant on the West Coast in Santa Barbara. That's a ten year plan. If we had to do this all over again, we'd do it the same way, only better.

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