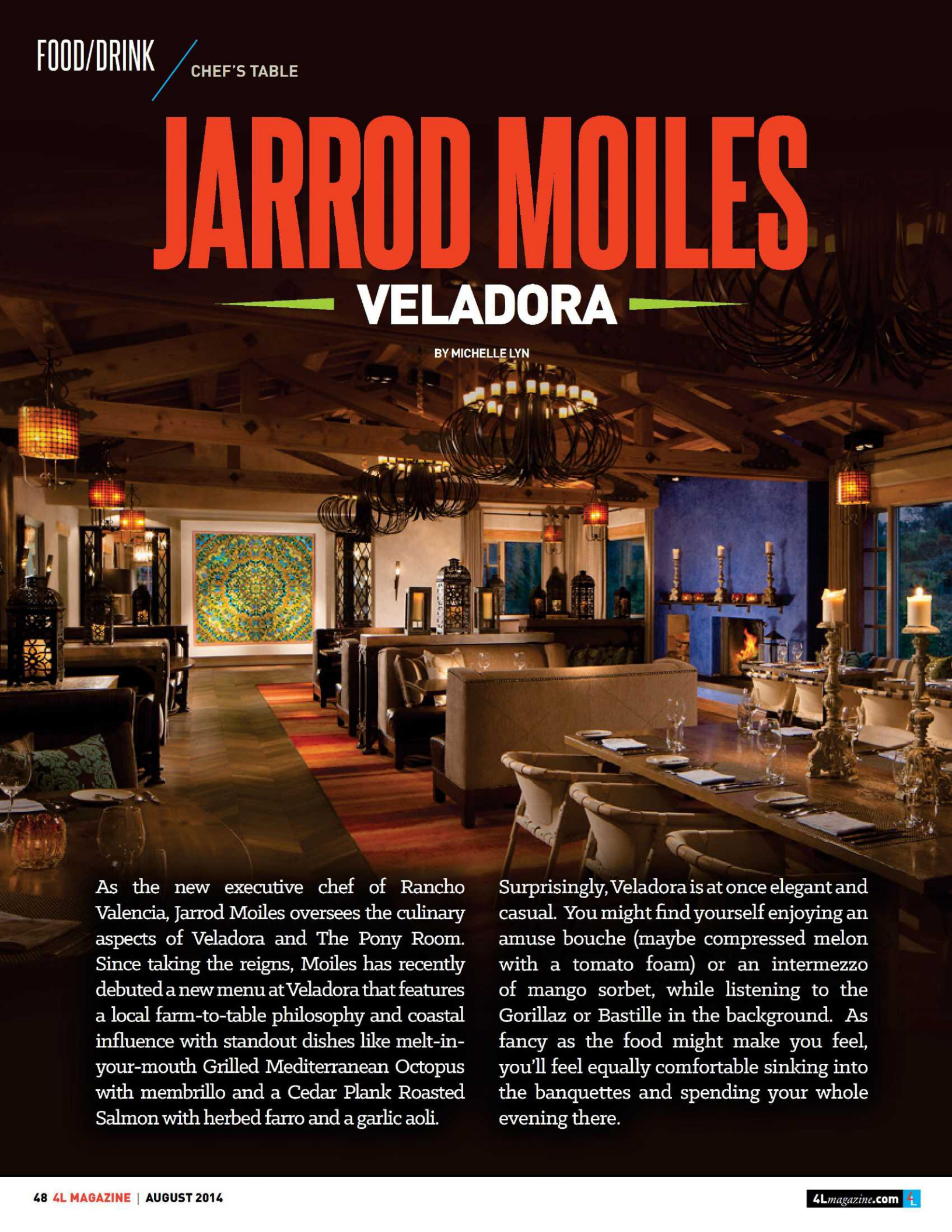


# JARROD MOILES

## VELADORA

BY MICHELLE LYN



As the new executive chef of Rancho Valencia, Jarrod Moiles oversees the culinary aspects of Veladora and The Pony Room. Since taking the reigns, Moiles has recently debuted a new menu at Veladora that features a local farm-to-table philosophy and coastal influence with standout dishes like melt-in-your-mouth Grilled Mediterranean Octopus with membrillo and a Cedar Plank Roasted Salmon with herbed farro and a garlic aoli.

Surprisingly, Veladora is at once elegant and casual. You might find yourself enjoying an amuse bouche (maybe compressed melon with a tomato foam) or an intermezzo of mango sorbet, while listening to the Gorillaz or Bastille in the background. As fancy as the food might make you feel, you'll feel equally comfortable sinking into the banquettes and spending your whole evening there.



JARROD MOILES

**4L Magazine:** Tell us about your vision for Veladora. How have you made the menu your own?

**Jarrod Moiles:** I have worked closely with owner Jeff Jacobs and my chef de cui-sine Matt Borbon on creating and serving elevated, recognizable food by highlight-ing our culinary skills and the best product available to us. Everything is made from scratch, and in the last few months we have made many menu changes to highlight what we believe to be the best representation of who we are.

As far as the restaurant goes, we strive to create an atmosphere that is warm, wel-coming and approachable ... something that creates a memory from the moment any guest enters Veladora, from hostess to server to the food!

**I know you have a long history with farm-to-table dining.**

**What are your favorite local farms to visit for produce?**

We visit Chino Farms daily, and we also have the local farmers market truck stop by twice a week with all the new arrivals from the farm.

**What are the three dishes we cannot leave Veladora without trying?**

The Corn Soup, Brandt Farm Rib Cap and the Elysian Farm Lamb Rack. These items are true to our hard work of sourcing only the best product and execution of the culinary skill set we have in the kitchen.

**How does the menu differ at The Pony Room?**

The Pony Room is fun, rustic American cuisine. From Lobster Nachos to the Roasted Beet Salad, we take a fun play on small plates for groups to share, keeping our focus on the best product available. It's a very lively, fun environment with live music a couple nights a week and what we consider to be the best tequila pro-gram in the city.

**As a newcomer to San Diego, what are you enjoying most about our city?**

Well, I don't miss the snow, so the weather is amazing. I love to spend my free time outside—hiking, swimming, trying to learn to surf and relaxing on the beach-es.

**Where do you like to eat out when you're not working?**

I live in Oceanside and I love the amount of Mexican food available. I frequent a couple of small places in Carlsbad called Las Olas and Señor Grubby's. I've also found a great little barbecue spot called Enzo's in Oceanside. But, honestly, I spend most of my time at the resort so I eat our food six days a week and it's the best in the city.