



RANCHO VALENCIA  
An Auberge Resort

# SUNDAY BRUNCH

11:00am—2:30pm

## SWEET

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<b>HOUSEMADE DOUGHNUTS</b>	\$6
chocolate, raspberry, dulce de leche dipping sauces	
<b>STUFFED BANANA CINNAMON FRENCH TOAST</b>	\$16
powdered sugar, maple crème fraiche	

## SUNDAYS

### A GOOD START

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<b>TOMATO &amp; BASIL SOUP</b>	\$7 / \$10	<b>SMOKED SALMON BAGEL</b>	\$18
feta & dried olive tapenade, brown butter brioche crouton		dill, cream cheese, traditional condiments	
<b>SMOKED SALMON FLATBREAD</b>	\$16	<b>CALIFORNIA FRUIT PLATE</b>	\$13
wild arugula, capers, onions, crème fraiche		vanilla yogurt or cottage cheese	

### FROM THE FIELD

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<b>RV COBB</b>	\$16
romaine, watercress, avocado, tomato, egg, crispy smoked bacon, pt reyes blue cheese, chicken breast, red wine peppercorn vinaigrette	
<b>CHOPPED VEGGIE</b>	\$15
roasted peppers, cucumber, charred corn, asparagus, zucchini, hearts of palm, hearts of romaine, roasted tomato & cumin dressing	
<b>DUNGENESS CRAB &amp; SHRIMP LOUIE</b>	\$22
organic butter lettuce, chive, chervil	
<b>MARINATED THAI CHICKEN SALAD</b>	\$15
napa cabbage, bean sprouts, carrots, sesame seed wonton, peanut dressing	

### FROM THE FARM

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<b>BUTTERMILK OR LEMON SOUFFLÉ PANCAKES</b>	\$16
vermont maple syrup, confectioners' sugar, fresh berries	
<b>HUEVOS RANCHEROS</b>	\$16
two eggs, black beans, smoked bacon, corn tortillas, salsa, guacamole	
<b>KNIFE &amp; FORK SWEET CHILI PEPPER &amp; CHORIZO BURRITO</b>	\$15
scrambled eggs, shredded jack & cheddar cheese, avocado, Ortega chili sauce	
<b>CLASSIC EGG BENEDICT</b>	\$17
canadian bacon, hollandaise, roasted potato	
<b>QUICHE LORRAINE</b>	\$14
applewood smoked bacon, free range eggs, onion, emmenthal, gruyere cheese, mesclun greens	
<b>TURKEY BACON MUSHROOM GRUYERE OMELET</b>	\$15
roasted potatoes, choice of toast	
<b>DUNGENESS CRAB BENEDICT</b>	\$22
grilled asparagus, chipotle hollandaise	
<b>CHICKEN &amp; WAFFLES</b>	\$19
classic belgian waffle, breaded chicken tenderloin, vermont maple syrup, bacon infused cream	
<b>CRISPY SKIN SALMON</b>	\$19
goat cheese panisse, brussels sprout leaves, sauce vierge	
<b>RANCHO VALENCIA MEATLOAF</b>	\$18
scarborough farms baby carrots, green beans, buttermilk potato puree, wild mushroom gravy	