



RANCHO VALENCIA
An Auberge Resort

MEMBER NEWSLETTER

JANUARY 2012

TRAVEL + LEISURE NOMINATION

Share the Love

The polls are officially open for Travel + Leisure's 2012 World's Best List and we are honored to be listed amongst the nominees (find us under Rancho Santa Fe). Have a little (or a lot!) of love for Rancho Valencia? We would be oh, so delighted if you would share it with the world. Hop on over to T+L's online poll to spread the love: tlworldsbest.roiresearch.com



KUDOS ARE IN ORDER

Congratulations to the Villa sales team for an extraordinary 2011! We've been thrilled to welcome 9 new owners with several multiple Villa purchases, and look forward to adding more happy owners to our Villa family in 2012.

PLEASE WELCOME

Please ring out a big welcome to our newest Spa members, **Matthew Michelson, Jon and Jane Siann,** and **Marina and Rafael Pastor.** We look forward to seeing all of you here!

FROM THE RESORT

Change is in the Air

It's official! A new adventure has begun at Rancho Valencia: a six month renovation. While the resort will be closed, select areas will remain open for members and Villa owners: the Tennis Club and the Sport Court for outdoor fitness classes. To view our January fitness schedule, please see page 6. Parking will be available at the Citrus Courts, Sycamore, and at The Spa. The resort is expected to be complete early Summer 2012. Stay tuned on Twitter at twitter.com/ranchovalencia and Facebook at facebook.com/ranchovalencia for details and updates as we begin our renovation. We look forward to sharing with you.

RENOVATION BUZZ

About TAL Studio

LUXURY THAT ENDURES

Globe-trotting hospitality designer extraordinaire, **Todd-Avery Lenahan,** and his talented team at TAL Studio have been hard at work shaping Rancho Valencia's renewal alongside **Doug Mansfield,** one of the resort's original architects. **Bill Burton,** the original landscaper, has also been collaborating with design team to ensure that Rancho Valencia's unique charm is preserved.

Founded in 1999, TAL (formerly ABA Las Vegas) boasts quite a few honors, including a ranking as a top Design Giant from *Interior Design Magazine*. TAL specializes in unique, luxury hospitality projects; among the designer's past endeavors are Encore Las Vegas' Sky Villas, world-famous spa and guest rooms, Wolfgang Puck's CUT, and the Ritz Carlton Red Sea in Saudi Arabia. As the youngest inductee into Hospitality Design's venerable Platinum Circle for his lifetime achievement in the industry, we're certain that Rancho Valencia is in very good hands with Todd.



YOUR RV TEAM

Say Hello!

Meet the newest additions to the Rancho Valencia team, Simon Chen and Tracy Schwartz!

Simon Chen, General Manager

Simon brings more than 20 years of experience in luxury hospitality to Rancho Valencia. He has served as general manager of several high-end resort hotels, including The Peaks Resort and Spa in Telluride, Colorado, Beaver Creek Lodge in Beaver Creek, Colorado and El Monte Sagrado in Taos, New Mexico. Renovations and openings are his specialty: Simon has overseen a total seven hotel openings, three stand alone restaurant openings and two hotel renovations.

In his spare time, Simon loves to hit the slopes, bike and play Frisbee with Bear, his Australian Shepherd. We took a moment to chat with Simon and learn about a few of his favorite things:

RV: What is your dream vacation spot?

SC: I want to visit both Poles.

RV: What is your favorite highlight of Rancho Valencia's upcoming renovation?

SC: The bar. It is going to be amazing and bring a whole new positive energy and vibe to Rancho Valencia.

RV: What's your favorite guilty pleasure?

SC: French fries, Single Malt Scotch from the Isle of Islay and Chunky Monkey. And, not all at once!

Tracy Schwartz, Catering & Conference Services Manager

Like anyone with a hospitality heart, Tracy has worn many hats, from wedding & events planner to director of romance, for companies like L'Auberge Del Mar, Wayne Foster Entertainment, The Chopra Center for Wellbeing (Deepak Chopra) and most recently at Cal-a-Vie Health Spa.

While Tracy loves weddings and events, her number one love is a four-legged, fluffy special someone: her Shiba Inu, Ava.

What else does Tracy love? Read on...

RV: What is your go-to karaoke song?

TS: Faith by George Michael.

RV: What is your favorite highlight of Rancho Valencia's upcoming renovation?

TS: The fabulous new restaurant and our elegant new ballroom.

RV: Describe your perfect day in San Diego.

TS: Cappuccino and a chocolate croissant for breakfast. Then, a run with Miss Ava followed by a long leisurely lunch with a glass of vino. Ava and I would take off for a trip to Kate Sessions Park, which overlooks the ocean and downtown, to read and have a mid-day nap. After, I would swing by my favorite shops and pick up a few things "just because." Lastly, a delish dinner with a special someone by the beach to listen to the waves and watch the sunset. Perfect!

Tracy takes pride in offering personalized service and she is dedicated to those special details that create memorable weddings and events. We just know she is going to be a wonderful fit here at Rancho Valencia.



Simon Chen



Tracy Schwartz

P.S.

Planning a wedding or special event? Tracy would love to help. She can be reached at 858.759.6219 or via email at tschwartz@ranchovalencia.com.



Paradise. Perfected.

If you consider Rancho Valencia to be your home away from home, we have good news for you. Tucked away at the resort, you'll find twelve luxurious, Mediterranean-style Villas with all you need for R+R...and then some. It gets even better: you can make one your personal vacation home today.

Combining sophistication with relaxation, the Villas at Rancho Valencia offer a serene retreat with all the bells and whistles. The airy three-bedroom, three-and-one-half bath hacienda style residences feature jetted plunge pools, spacious private terraces, indoor and outdoor fireplaces, a Viking gas grill, state-of-the-art entertainment systems and fine furnishings throughout. While in residence, owners have access to a private Clubhouse with pool and in-ground spa along with membership privileges at the luxurious Spa and acclaimed Tennis Club. It's Southern California living at its finest.

The Villas include a private residence club program, providing all the benefits of owning a vacation property, minus the hassles. We take care of all the details, from maintenance to housekeeping, so that from the moment you arrive, you can unwind and spend treasured time with family and friends.

Enjoy at least four weeks in residence per year, as well as a complimentary additional 60 days of access on a space-available and short notice basis.

Beyond the countless activities and amenities at and near the resort, owners of The Villas at Rancho Valencia also enjoy membership in the Timbers Collection, a program that provides a host of exclusive perks, privileges and benefits that enhance the ownership experience. Perhaps one of the most exciting benefits of the Timbers Collection is the Timbers Reciprocity Program, a marvelous way to discover the distinct amenities, breathtaking settings and incredible details that make each of our destinations unique. You can escape winter's chill in the Caribbean or Mexico. There's Tuscany or Napa for the olive and wine harvests, spring skiing in the Rockies, and Scottsdale or Ireland for world-class golf, and more.

A model Villa is open daily for viewing. To schedule your private tour and to learn about ownership opportunities and special incentives, get in touch with **Catryn Fowler, Villa Sales Manager** at 866.996.6442 or cfowler@villasranchovalencia.com.

CLUB MEMBER SPOTLIGHT

Liz Christenson

Editor: Describe your perfect day in San Diego.

LC: Coming from the Northwest, it seems like every day is a perfect day. I enjoy tennis and I am looking forward to riding my horse again. When I am not doing those perfect things, I look forward to cooking meals for my family.

Editor: What is your favorite thing about being a member at Rancho Valencia?

LC: It is a beautiful setting with lots of variety for moving, exercising and socializing. And, it is easy for me to get to.

Editor: What is the one thing people should know about you, but don't?

LC: Well, there are lots that people don't know about me. I enjoy a number of sports, including hunting. A few years ago, I shot the largest antelope in the state of Idaho for a woman. It is the biggest trophy hanging on the wall in our Oregon Coast home.

Editor: Do you have a nickname? How did you get it?

LC: A few nicknames of course gathered over the course of time, but just don't call me Elizabeth or I get nervous that my Dad is calling.



Editor: What are your favorite fitness classes?

LC: Love the Ballet Sculpt.

Editor: What outdoor activities do you like doing outside of Rancho Valencia?

LC: Skiing, horseback riding, hunting, camping and deep sea fishing.

Editor: What is your favorite quote?

LC: "By the Grace of God go I."

Editor: What three words describe you?

LC: Smart, fun and energetic.

Editor: What are your greatest passions in life?

LC: My husband, my kids and the outdoors.

Editor: What is your favorite guilty pleasure?

LC: A cigar...a good one.

Editor: If Hollywood made a movie about your life, whom would you like to see play the lead role as you?

LC: Susan Sarandon.

Editor: If you could have dinner with any three people, living or not, who would they be and why?

LC: Ben Franklin because he was a practical genius. Queen Noor because she was successful as a woman, mother, American, foreigner and leader. Hillary Clinton to find out how she navigated and balanced all that she has done.

FROM THE COURTS

Tennis Happenings

Tennis is business as usual! The courts and Tennis Club will continue to be available for our members to enjoy during the renovation.

Join us for a fun afternoon of football and food on January 28th. We'll be hosting our annual **Superbowl Potluck Round Robin** beginning at 9 am. Space is limited to 24 players for the Round Robin, but anyone and everyone is invited to join in for the potluck! To reserve your space and plan ahead for that favorite signature dish, get in touch with John DeLille, Tennis Director at 858.759.6227 or via email jdelille@ranchovalencia.com.



IN THE NEWS

Savor...

The magazine we look forward to every season? Auberger Resorts' L'Art de Vivre. We spotted our very own Executive Chef Eric Bauer amongst the pages of the latest issue and we just couldn't help but share. Here's the story...

Friend of a Farmer

by S. Kirk Walsh

On a recent Friday morning, Rancho Valencia's Executive Chef Eric Bauer, named "Best Chef to Watch" in *San Diego Magazine's* August 2011 issue, stopped at the nearby 50-acre Chino Farm in Rancho Santa Fe on his way to work. The farm is renowned for its variety of produce—from red and white carrots to Romanesco cauliflower—and for supplying these pristine goods to top chefs throughout California. Here, Bauer selected an array of fresh produce that will be incorporated into the evening's menu at the Resort's restaurant: Italian flat beans, yellow wax beans, arugula blossoms, cherry and yellow tomatoes, melons, and watermelons.

"Because I do most of the shopping myself directly from farms and farmers' markets, I have the chance to handpick the produce at the peak of freshness," explains Bauer. "The quality is much higher compared to what you might find in a big shipment from a national distributor." That evening, Bauer prepares an elegant entrée of mahimahi, which is served with a warm bean salad and tomato vinaigrette. "I don't like to mess with the flavors of Mother Nature," adds Bauer. Another entrée features pan-roasted chicken from Shelton Farms, in Pomona, California, where the animals are raised free of hormones and antibiotics. Bauer has embraced the farm-to-table approach since the beginning of his cooking career 15 years ago. Prior to moving to California almost 10 years ago, the chef cooked in the kitchen of The Ritz-Carlton in Chicago, where he also did his best to take advantage of the city's farmer's market. "It was difficult during winter, but in summer, there was a lot to choose from," recalls Bauer. "On the West Coast, we get great produce year-round."

The chef works with eight to ten local farms, several of which make regular deliveries to Rancho Valencia. The goal of Bauer's relationships with the farmers is to present the freshest ingredients throughout his menus. He also places a priority on healthy food. "There is a natural marriage between using local vegetables and and keeping meals light," says Bauer. This combination of nutritious eating and fresh produce returns the



focus to the agricultural abundance of the region. "I want our guests to experience food that tastes ridiculously good because of its naturally flavorful ingredients," adds Bauer. And upon completion of the resort's renovation in July 2012, which will result in a fully transformed restaurant and new bar for casual dining, there will be no better place to savor Chef Bauer's cuisine.

MOVEMENT STUDIO/FITNESS CLASS SCHEDULE FOR JANUARY 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	TRX/Bootcamp 9:00-9:45am Sport Court	Outdoor Fitness 9:00-10:00am Sport Court	Cardio/TRX 9:00-9:45am Sport Court	Outdoor Fitness 9:00-10:00am Sport Court	TRX/Bootcamp 9:00-9:45am Sport Court	Cardio/TRX 9:00-9:45am Sport Court
	Fitness Walk 10:00-11:00am Nancy Meet at Villas	Ballet Sculpt 10:00-11:00am Sport Court	ABS 10:30-11:00am Sport Court	Ballet Sculpt 10:00-11:00am Sport Court	ABS 10:30-11:00am Sport Court	Outdoor Yoga 10:00-11:00am Sport Court
	Tennis/TRX 11:00-12:00pm Sport Court	Cardio/TRX 11:00-11:45am Sport Court	Tennis/TRX 11:00-12:00pm Sport Court	Cardio/TRX 11:00-11:45am Sport Court	Tennis/TRX 11:00-12:00pm Sport Court	

MOVEMENT STUDIO/FITNESS CLASS DESCRIPTIONS**Outdoor Fitness**

This is a circuit training session that includes a variety of effective exercises designed to tone, strengthen and keep you energized. All levels are welcome and each participant may go at their own pace. It is held outdoors on our croquet lawn which is an invigorating alternative to the gym. Get ready for a workout that you cannot wait to try again.

Cardio/TRX

This class takes suspension-training class is designed to combine cardio, power, strength, flexibility, balance, mobility, and prevent injuries, all at the intensity you choose. Expect to sweat it out as you are taken through a variety of highly effective exercises that keep the body guessing and the mind active.

TRX/Boot Camp

This circuit training style TRX class incorporates a variety of outdoor fitness and Cardio/TRX based workout stations at a fast-paced, high intensity exercise level for 45 minutes.

Ballet Sculpt

Ballet Sculpt is an intense, hour-long class that combines the fat burning and cardio benefits of ballet, with the toning and slimming benefits of Pilates. Set to energizing music, and utilizing small movements, low weights, and a ballet barre, Ballet Sculpt classes shape and sculpt the body quickly and safely.

ABS

Looking to challenge your abs? Look no further! Utilizing a combination of bosu ball and mat-based exercises, this 30 minute circuit class will increase your core strength while helping to define your abs like never before.

Tennis/TRX

Open to guests of all skill levels, this class combines TRX exercises with tennis-based drills to help improve strength and agility both on and off the tennis court.

TRAINER SPOTLIGHT

Lottie Siann

Meet Lottie Siann: TRX trainer extraordinaire, yoga lover, and raw foodist.

What do we love about Lottie? Her dedication to improving the health and well being of each and every one of her clients. Lottie's number one goal as a trainer is to help our members embrace positive lifestyle changes. She truly delights in making impressions on her client's lives, especially when she is able to help them to adopt exercise and healthy nutrition.



Simply put, this gal can whip you into shape! Lottie's background is quite impressive, including both NCSF (National Council of Strength and Fitness) and TRX Instruction certifications, as well as a CPR/AED certification. A graduate of the University of California Riverside, Lottie also has her BS in Business Administration. In addition to her strong background in health and exercise, Lottie continues to self-educate to stay on the

cutting edge of fitness and nutrition innovations. According to Sean Piazza, Fitness and Membership Manager, "Lottie has an incredibly vast knowledge of the body. Her talent for helping clients to target specific areas and muscles is amazing! With a friendly, upbeat attitude, she is truly a pleasure to be around."

Outside of TRX, Lottie's interest in fitness and health abounds. From Ashtanga Yoga to snowboarding, she is one serious fitness buff. The raw food movement is also an important part of her lifestyle. After overcoming personal challenges related to extreme food allergies, Lottie adopted a raw food diet and has recently begun gardening in the hopes of sourcing the majority of her food from her very own garden. Many of her clients look to her to provide guidance with similar personal challenges and have also experienced benefits from incorporating more fresh fruits and vegetables into their diets.

Apart from health and nutrition, Lottie also enjoys spending time with her animals and has recently taken an interest in brewing Kombucha tea at home. She also enjoys motorcycles and European cars—a passion of hers for as long as she has been into health and fitness.

Lottie's enthusiasm and commitment to bettering the health of each client she works with, from head to toe, is why she is such a wonderful part of our fitness team here at Rancho Valencia. Experience Lottie's exceptional training firsthand this month with one of our fitness classes. Please refer to page 6 for available sessions.



YES, THEY DELIVER...

The Dish

Villa owners and tennis members, rejoice!

Dolce Pane e Vino, one of our friendly neighboring restaurants, will be delivering their delicious dishes and wine to Rancho Valencia during the renovation. Deliveries can be made to the Villas, Villa pool or the Pro Shop at the Tennis Club. Delivery is available 7 days a week with lunch available between 11 am and 3 pm and dinner available between 5 and 9 pm. Should you like dinner delivered at a certain time, feel free to call and place your order in the afternoon.

To order, please call 858.832.1518. Please allow 30-45 minutes for delivery.

Please see following pages for the Dolce menus.

DOLCE PANE VINO**POOLSIDE AND TENNIS COURT MENU (11AM-3PM)****Small Plates**

Oven-Roasted Tomatoes, Burrata Cheese, Herb Pesto,
Crostoni 13

Burrata Cheese, Wild Arugula, Prosciutto, Cherry Tomatoes,
White Truffle Oil 13

Salads

Scottish Salmon, Baby Spinach, Capers, Shaved Cucumber,
Red Onion, Avocado Dill Dressing 20

Wild Arugula, Chino Farm's Cherry Tomatoes, Shaved
Parmesan, Extra Virgin Olive Oil, Lemon 11

Little Gem Lettuce, Anchovy Vinaigrette, Shaved Parmigiano,
White Anchovy, Hardboiled Egg 14

Baby Beet & Citrus, Wild Arugula, Pistachio-Crusted
Coach Farm's Goat Cheese 15

Caprese, Vine-Ripened Tomatoes, Burrata Cheese,
Aged Balsamic, Micro Basil, Maldon Sea Salt 13

Organic Vegetables, Cherry Tomatoes,
Green Goddess Dressing 15

Seared Hamachi, Organic Citrus, Avocado, Frisee, Arugula,
Orange Chili Vinaigrette, Fried Shallot 17

Panini

Served with your choice of Mixed Green Salad or
Soup of the Day 15

BLTA Apple Wood Smoked Bacon, Lettuce, Tomato,
Hass Avocado

Roasted Chicken, Oven Roasted Tomatoes, Apple Wood
Smoked Bacon, Goat Cheese

Tomato, Basil Prosciutto, Mozzarella, Balsamic Aioli

Norwegian Smoked Salmon, Crème Fraîche, Caramelized
Red Onion, Chive Goat Cheese

Roasted Beef, Cippolini Onion, Havarti Cheese,
Dijon Crème Fraîche

Flat Breads

Prosciutto & Egg, Crushed San Marzano Tomatoes,
Wild Arugula, House-Made Mozzarella Cheese, Parmigiano 17

Herbed Pesto, Goat Cheese, Heirloom Tomatoes,
Torpedo Onions 15 Add Chicken 4

White Truffle, Cacio Di Bosco Tartufo, Asparagus, Pancetta,
Farm Egg, Mozzarella Cheese, San Marzano Tomatoes 18

Lamb Sausage, Roasted Tomatoes, Rapini, Fennel, Manchego,
Pecorino, Asiago 17

Eggplant, Bell Pepper, Zucchini, Tomato, Mozzarella Cheese 16

Margherita 13 Add Prosciutto 17

Salumi, Sausage, Bacon, Crushed San Marzano Tomatoes,
Mozzarella Cheese 18

Big Plates

Cedar Plank Scottish Salmon, Charred Asparagus,
Lemon, Saba 20

Half-Chicken Roasted Under Brick, Roasted Potatoes,
Snap Peas, Forrest Mushroom, Fried Farm Egg,
Chicken Reduction 25

New York Steak, Little Gem Lettuce, Cucumber, Tomato,
Avocado, Blue Cheese, Green Goddess Dressing 20

Cheese & Dessert

Apple Tart, Vanilla Bean Gelato, Caramel, Hooks 10-year
Cheddar 9

Butterscotch Budino, Whipped Crème Fraiche, Sea Salt 8

Crow's Pass Farm's Chocolate Dipped Strawberry 9

Three Artisan Cheeses of the Day, Nuts, Fresh Made Compote,
Sliced Baguette 15

DOLCE PANE VINO**DINNER MENU (5-9PM)****Bruschetta 9**

Tomato, Vine-Ripened Tomatoes, Garlic, Micro Basil
 Avocado, Hardboiled Egg, Capers, Green Olive Oil
 Chino Farm's Mission Figs, Coach Farm's Goat Cheese,
 Prosciutto, Red Onion, Marcona Almond

Salads

Wild Arugula, Chino Farm's Cherry Tomatoes, Shaved
 Parmesan, Extra Virgin Olive Oil, Lemon 11
 Little Gem Lettuce, Anchovy Vinaigrette, Shaved Parmigiano,
 White Anchovy, Quail Egg 14
 Vine-Ripened Tomatoes, Burrata Cheese, Aged Balsamic,
 Micro Basil, Maldon Sea Salt 13
 Baby Beet & Citrus, Wild Arugula, Goat Cheese,
 Toasted Pistachios 15
 Organic Vegetables, Cherry Tomatoes,
 Green Goddess Dressing 15
 Seared Hamachi, Organic Citrus, Avocado, Frisée, Arugula,
 Orange Chili Vinaigrette, Fried Shallot 17

Small Plates

Prime Short Rib Sliders, Caramelized Red Onion, Horseradish
 Mayonnaise, Artisan Cheese, Pickle 16
 Yellowtail Tartare, Capers, Shallots, Quail Egg,
 Lemon Oil, Crostini 16
 Oven-Roasted Tomatoes, Burrata, Pesto, Crostini 13
 Brie-style Fromager D'Affinois, Sliced Stone Fruit, Crostini 15

Vegetables 9

Wood-Roasted Brussel Sprouts, Lardons
 Wood-Roasted Broccolini, Marcona Almonds, Garlic
 Wood-Roasted Cauliflower, Capers, Olive Oil, Garlic,
 Tuscan Herbs
 Cannellini Beans, Smoked Bacon Broth, Herbed Bread Crumbs

Flat Breads

Margherita 13 Add Prosciutto 17
 Salumi, Sausage, Bacon, Crushed San Marzano Tomatoes,
 Mozzarella Cheese 18
 Prosciutto & Egg, Crushed San Marzano Tomatoes,
 Wild Arugula, House-Made Mozzarella Cheese, Parmigiano 17
 Herbed Pesto, Goat Cheese, Heirloom Tomatoes,
 Torpedo Onions 15 Add Chicken 4
 White Truffle Oil, Cacio Di Bosco Tartufo, Asparagus,
 Pancetta Bacon, Farm Egg, Mozzarella Cheese, San Marzano
 Tomatoes 18
 Lamb Sausage, Roasted Tomatoes, Rapini, Fennel, Manchego,
 Pecorino, Asiago 17
 Eggplant, Bell Pepper, Zucchini, Mozzarella Cheese 16
 Applewood Smoked Bacon, Tomato, Garlic, Olive Oil,
 Wild Arugula, Crème Fraîche Vinaigrette 15

Big Plates

Cedar Plank Scottish Salmon, Charred Asparagus,
 Lemon, Saba 23
 Grilled Veal Chop, Porcini Mushroom Reduction, Chino Farm's
 Vegetables, Whipped Potatoes 45
 Half-Chicken Roasted Under Brick, Roasted Potatoes,
 Snap Peas, Forrest Mushroom, Fried Farm Egg,
 Chicken Reduction 25
 New York Strip, Braised Short Ribs, Whipped Potatoes,
 Chino Farm's Vegetables, Blue Cheese Butter 35
 All Natural New York Strip (10 oz.), Whipped Potatoes,
 Chino Farm's Vegetables, Red Wine Reduction 35

Cheese & Dessert

Butterscotch Budino, Crème Fraîche, Sea Salt 8
 Crow's Pass Farm's Chocolate Dipped Strawberry 9
 Three Artisan Cheeses of the Day, Nuts, Fresh Made Compote,
 Sliced Baguette 15