



RANCHO VALENCIA
An Auberge Resort

bar menu
2.30pm – 9pm

hiramasa yellowtail sashimi	
crispy burdock root, cucumber, green apple, shiso puree	\$15
pork rilette croquettes	
sauce gribiche, hand foraged herbs	\$9
crispy baja prawns	
basil, brick dough, romanesco, lemon reduction	\$11
tuna poki tostadas	
ginger cabbage slaw, avocado, sesame, sprouts, serrano & citrus glaze	\$13
hand cut beef tartar	
crostinis, cornichons, shallot, dijon mustard, EVOO	\$15
chilled jumbo baja california prawn cocktail	1/2doz \$18 doz \$32
rancho valencia cocktail sauce	
chef's artisan cheeses	\$17
temecula honeycomb, warm pistachios and house dried raisins	
<u>sliders</u>	\$13
snake river farms kobe beef	
bacon, béarnaise, crispy onion, rancho valencia tomato sauce	
braised beef short rib	
onion jam, horseradish crème fraiche, wild cress	
<u>street tacos</u>	three for \$9
carne asada	
onion, cilantro, cotija cheese, salsa mocajete, guacamole	
griddled mahi mahi	
salsa casera, corn tortilla, radish & cabbage slaw, mexican crema	
duck confit	
schaner farms citrus, serrano chile, salsa roja, cotija cheese	