



RANCHO VALENCIA
An Auberge Resort

**CHEF ERIC BAUER JOINS RANCHO VALENCIA, AN AUBERGE RESORT
AS EXECUTIVE CHEF**

The Former Executive Chef At Anthology, Bauer Introduces Brasserie-Style Comfort Cuisine

RANCHO SANTA FE, Calif. (December 8, 2010) – Rancho Valencia, an Auberge Resort has appointed Eric N. Bauer Executive Chef where he oversees all dining aspects of the resort including The Restaurant, The Villas, in-room dining, as well as all banquet and catering events. Formerly the Executive Chef at Anthology in San Diego, Bauer is introducing guests to an innovative new menu of upscale brasserie-style comfort cuisine balanced with time-honored favorites inspired by ingredients from the Southern California region.

“We are thrilled to welcome Chef Eric Bauer to the Rancho Valencia family,” said Beverley Matthews, general manager of Rancho Valencia. “With Chef Bauer at the helm of the culinary talent and venues, we look forward to introducing the community to our new style of dining while continuing to provide meaningful culinary experiences for our guests.”

With the new ever-changing menu, Bauer retains the overall farm-to-table spirit of The Restaurant and brings his zeal for uncomplicated dishes that highlight seasonal catches and produce grown locally at farms such as Schaner Farm in Valley Center, Crows Pass Farm in Temecula and Suzie’s Organic Farm in San Diego.

“It is a wonderful opportunity to be able to work with our local purveyors who put so much care into their product,” said Bauer. “I am delighted to be part of the Rancho Valencia team and look forward to sharing our new menu with our local patrons and visiting guests.”

Bauer’s new culinary offerings include:

- **“Raw or Almost”** selection such as *California White Sturgeon Sustainable Caviar, Hand-Selected Local Oysters, and Chilled Baja California White Prawns*
- **“Gifts From the Farm,”** an assortment of charcuterie and artisanal cheeses from California, Oregon, Wisconsin and Vermont

- **“To Start”** appetizers including *Sautéed Black Mussels with Tomato, Fennel, Olives, Torn Basil and Grilled Rustic Bread*, and *Roasted Tahitian Squash Soup with Pumpkin Seed Crisp, Juniper and Orange Confiture*
- **“Main”** entrées featuring *18 Hour Braised Short Rib with Horseradish, Beets, Carrots, Caraway and Pomme Purée*; *Wild-Caught Pacific Salmon with Cauliflower, Romanesco, Sorrel, and Truffle Jus*; *Shelton Farms Chicken Roulade with Braised Barley and Smoked Grapes*; and *32 oz. Prime Côte de Boeuf For Two with Bacon and Potato Gratin, Seasonal Foraged Mushrooms, served with Bordelaise and Béarnaise Sauces*
- **“Something Sweet”** such as the *Gianduja Chocolate and Peanut Butter Bombe* and the *H & J Cast-Iron Baked Chocolate Chip Cookie Sundae*, a childhood favorite of Rancho Valencia owners, Hal and Jeff Jacobs.

Bauer joins Rancho Valencia with more than 13 years in the restaurant business. During his time as Executive Chef at Anthology, he was most known for encouraging local dining experiences by designing a seasonal menu. His previous experience also includes Executive Sous Chef positions at Four Seasons Hotel Westlake Village in California and Four Seasons Resort at Peninsula Papagayo in Costa Rica, as well as Executive Chef at Morel's French Steakhouse & Brasserie at The Palazzo in Las Vegas.

Bauer trained at the School of Culinary Arts at Kendall College in Chicago and began his culinary career at the Ritz-Carlton Hotel in Chicago.

About Rancho Valencia

Set in the idyllic valley of Rancho Santa Fe, Calif., Rancho Valencia features 49 luxuriously appointed suites, each with a fireplace and private garden terrace, an award-winning tennis program, a spa and playing privileges at three nearby golf courses. The resort is a member of the prestigious Relais & Châteaux collection and is the only Relais & Châteaux property in Southern California. Rancho Valencia consistently has been ranked as a favorite North American resort by readers of *Tennis* magazine, who ranked Rancho Valencia the No. 1 Tennis Resort in the U.S., *Wine Spectator*, *Andrew Harper's Hideaway Report* and *Travel + Leisure*.

For more information about Rancho Valencia, please visit www.RanchoValencia.com or call (800) 548-3664.

About Auberge Resorts

Auberge Resorts is a collection of exceptional hotels, resorts and private clubs, each with a unique personality that assures a memorable guest experience. Among the distinctive properties are Auberge du

Soleil, Napa Valley; Esperanza, Cabo San Lucas; Calistoga Ranch, Napa Valley; The Inn at Palmetto Bluff, South Carolina; Encantado, Santa Fe; Rancho Valencia Resort and Spa, Rancho Santa Fe, Calif., with several others currently in development. While Auberge Resorts nurtures the individuality of each establishment, all are characterized by a set of communal elements: intimate, understated elegance; captivating locations that inspire exceptional cuisine and spa experiences; and gracious yet unobtrusive service. For more information about Auberge Resorts, please visit www.aubergeresorts.com.

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THE RESTAURANT

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