



RANCHO VALENCIA
An Auberge Resort

Brunch

11 a.m. – 2:30 p.m.

light plates

gaspacho

tomatoes, cucumbers, bell peppers
basil-parmesan croutons 9

imperial shrimp "cocktail"

chopped shrimp, green papaya, spicy peanuts
basil, mint & tomatoes 15

baked zucchini blossoms

warm pistachio-crusted goat cheese
toy box tomato vinaigrette 10

caesar

hearts of romaine, basil croutons, shaved reggiano 12

dungeness crab cakes

spicy rémoulade, house-made kim chee pickles 14

applewood smoked salmon

bagel, cream cheese, traditional condiments 17

specialties

eggs benedict

shaved canadian bacon, artisan english muffin
asparagus, roasted tomato & hollandaise 17

lemon soufflé pancakes or waffle

raspberries, toasted pine nuts, house-made raspberry syrup
smoky bacon or rancho sausage 16

huevos rancho valencia

yellow corn tortillas, refried pinto beans, over-easy eggs
lime crème fraîche, queso fresco & guajillo chile salsa 17

traditional cobb salad

grilled chicken, chopped romaine & watercress
tomato, avocado, bacon & cabrales blue cheese 16

x.o. soufflé omelette

melted leeks, maine lobster, fines herbes
caviar crème fraîche 24

grilled tasmanian salmon

sugar snap pea & mascarpone risotto
petite herb salad 19

grilled hanger steak

horseradish potato mousse, watercress & red onion salad
pine nut salsa verde 17

kahlua chicken salad

apples, grapes, dried cranberries & candied walnuts
basil blue cheese dressing 17

