



RANCHO VALENCIA
An Auberge Resort

Dinner

soups

soup of the day
market ingredients 9

clear tomato gazpacho
maine lobster, vanilla, hearts of palm
mango vinegar mist 13

starters

diver scallops
jamon serrano, english pea puree
parmesan, lemon & soy 17

braised short rib
pickled beets & watercress salad
horseradish "vinaigrette" 15

rabbit raviolis
cauliflower fondue, tomatoes, crispy artichokes
sherry consommé 14

"bacon & eggs"
soft poached egg, house-made bacon
chanterelles, golden garlic & parsley 15

salads

heirloom tomato carpaccio
dungeness crab & pistachio romesco 16

mixed greens & garden herbs
caramelized shallots, toasted pine nuts
lemon-dijon vinaigrette 12

caesar salad
romaine, basil croutons, shaved reggiano 12

baby bibb lettuce
baby beets, raspberries, crispy spanish ham
cabrales blue cheese dressing 14



RELAIS &
CHATEAUX



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seafood

sautéed alaskan halibut
sweet corn, fava beans & roasted peppers
lobster emulsion 34

grilled ahi
romesco braised cipolini onions
escalavida, grilled romaine, garlic chips 36

slow-roasted salmon
asparagus, hollandaise & truffle potato crisps 35

green plate

baked zucchini blossoms & cherry tomato vinaigrette
fennel-potato gratin with black olive tapenade
grilled summer fruit & pistachio crostini 25

meat

pan-roasted chicken with fig mostarda
crispy potato gnocchi
fava bean, tomato & pancetta 29

veal picatta
olive oil mashed potatoes, broccoli rabe
white wine, lemon & caper jus 33

grilled filet mignon
zucchini gratin, tempura blossom, tomato jam
sauce bordelaise 44

glazed duck breast
snap peas, sea beans & chanterelles
blackberry-cassis sauce 34

grilled beef rib-eye chop
escargots, garlic, shallots & parsley
olive oil mashed potatoes 45

sides

grilled asparagus & hollandaise 7 garlic rapini 5
stuffed squash blossoms 7 crispy potato gnocchi 5 olive oil
mashed potatoes 5



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