



THE FIRE PITS
AT RANCHO
VALENCIA

REINVIGORATING *the* RANCH

WHEN YOU THINK OF
RANCHO SANTA FE, YOUNG COUPLES,
FAMILIES AND TWENTY- OR THIRTY-
SOMETHING SINGLES AREN'T EXACTLY
THE DEMOGRAPHIC THAT SPRING TO MIND.
REALISTICALLY, IT'S OUR PARENTS
(or even our grandparents) WHO CAN CALL
THAT SUMPTUOUS ENCLAVE HOME.

BY MICHELLE LYN

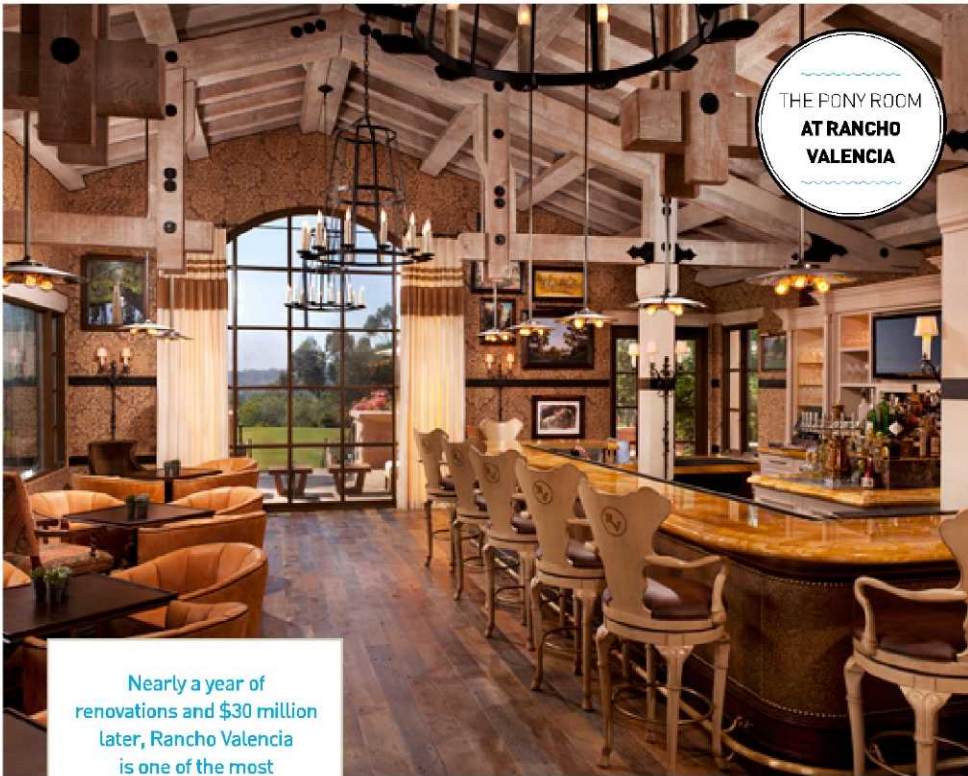
Within the last year, however, a spate of renovations took place in our local luxury resorts and have deservedly put RSF on the map for stylish, modern bars and swanky restaurants with progressive cuisine.

The masterminds at Rancho Valencia Resort & Spa, The Inn at Rancho Santa Fe and Rancho Bernardo Inn have successfully created an ambience that is comfortable enough for Baby Boomers and hip enough for Gen X and Gen Y to commingle over hand-crafted cocktails and charcuterie.

Perfect for happy hours, dinner dates and (surprisingly) dinner with the kids, Veladora, The Pony Room, Morada and AVANT are worth discovering and returning to ... regularly.



RANCHO VALENCIA
VELADORA & THE PONY ROOM



THE PONY ROOM
 AT RANCHO
 VALENCIA

Nearly a year of renovations and \$30 million later, Rancho Valencia is one of the most stunning properties in San Diego right now.

Nestled deep in the ranch, Rancho Valencia is secluded enough to feel like you could be anywhere in the world, yet close enough (five minutes from the 5 freeway) to become a regular spot to wine and dine.

After a complete renovation of the former restaurant (*down to the studs*), Rancho Valencia now offers two restaurants to choose from. **The Pony Room**, on the more casual side, is an equestrian-themed bar with elevated bar food. Menu items like Kobe beef sliders and carne asada street tacos are delicious (and reasonably priced).

Well-suited for the San Diego sunshine, the adjoining patio is ideal for lounging over happy hour and watching the sunset. After the hot air balloons have all landed and day turns to night, stick around and sip craft cocktails by the fire pits.



MAINE LOBSTER SALAD SLIDERS
 (THE PONY ROOM)

Preserved Lemon, Herb Aioli
 Butter Lettuce, Brioche Buns



CHILLED WILD OCTOPUS CARPACCIO
 (VELADORA)

Roasted Peppers, Smoked Parisienne
 Potatoes, Butter Olive Pesto
 Lemon Preserve, EVOO, Petite Herbs

For a special dining experience, turn to **Veladora**. Not only is the new signature restaurant a complete upgrade in design and style (*Grandma's floral upholstery is nowhere to be seen*), but the food is more creative and playful than in the past.

Chef Eric Bauer has fun in the kitchen with quality, seasonal ingredients—and it shows on his plates. His lobster risotto is served under an alluring black sea of truffle foam, and his octopus carpaccio melts in your mouth.



VELADORA
 AT RANCHO
 VALENCIA

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