



RANCHO VALENCIA  
An Auberge Resort

**C. BARCLAY DODGE JOINS RANCHO VALENCIA RESORT AND SPA  
AS EXECUTIVE CHEF**

***The Restaurant At Rancho Valencia Showcases Coastal Ranch Cuisine***

RANCHO SANTA FE, Calif. (May 4, 2009) – Newly appointed Executive Chef C. Barclay Dodge brings his culinary expertise to Rancho Valencia Resort and Spa, an Auberge Resort and Relais & Châteaux property. The Rancho Valencia Restaurant, recipient of the *Wine Spectator* Award of Excellence and named “One of the Top 100 Hotel Restaurants” by Zagat Survey, is a wonderfully romantic and elegant dining experience featuring sunset views, French country charm and innovative ‘Coastal Ranch’ cuisine.

“‘Coastal Ranch’ cuisine is my creation specifically for Rancho Valencia, as it allows me to showcase the market-fresh vegetables available in our neighborhood. Rancho Santa Fe is known for avocado trees and citrus groves, but there are tons of other amazing local ingredients. We use items from Rancho Valencia’s vegetable and herb gardens, and even pilfered some watercress from a neighbor’s stream for our *Ajo Blanco Soup!*” said Chef Dodge.

He also incorporates free-range meats and local seafood from the San Diego coastline, intertwining these fresh, seasonal California ingredients with his extensive travel experience. “By incorporating flavors and ideas from Spain, Morocco, Africa, Asia, Central America, and beyond, it allows me to offer innovative, modern dishes for our guests, while allowing the food to keep its sense of place grounded in San Diego,” Dodge continued. “I thrive on new culinary techniques and unique flavor combinations, but I like to make sure the cuisine is accessible and authentic, as well as exciting.”

Sample appetizers available this summer include *Heirloom Tomato & Bread Salad w/ Spanish Sherry Vinegar & Virgin Olive Oil* and *Sardines Grilled w/ Argan Oil & Escabeche of Summer Carrots*. Chef Dodge also plans to offer *Summer-Inspired Soups* including *Chickpea Soup w/ Spice Cake Croutons & House-made Yogurt* and *"Ajo Blanco" Chilled White Almond Soup w/ Crab and Watercress Pilfered from Our Neighbors Stream*. Entrees include *Marinated Eggplant Sandwich with Tomato Marmalade, Arugula & Shaved Manchego Cheese*; *Grilled Pacific Prawns with Yellow Corn Emulsion, Lemon Confit & Saffron*; *Grilled Quail with Summer Bean Cassoulet of Yellow Wax & Blue Lake Beans*; and *Valencia Orange Scented Lamb Shank w/ House Cut Noodles & Moroccan Pickled Carrots*.

“We are pleased Chef Dodge has joined Rancho Valencia,” said Mark Harmon, CEO of Auberge Resorts. “He brings a wealth of culinary knowledge and a proven track record of success at Encantado Resort.”

Dodge joins Rancho Valencia with more than 20 years in the restaurant business. Most recently, he was Chef de Cuisine of Terra restaurant at another Auberge Resort, Encantado Resort in Santa Fe, New Mexico. He has also cooked professionally at prestigious restaurants, including Restaurant Mogador and Renaissance Restaurant in Aspen, CO; Stokes Adobe in Monterey, CA; and Bix Supper Club and Bistro Roti in San Francisco, CA.



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Dodge trained at the California Culinary Academy in San Francisco, CA. He also received a B.S. from the University of Colorado at Boulder. Dodge received culinary training in both the United States and Europe with apprenticeships at acclaimed restaurants such as Jean Georges and Daniel in New York; El Bulli in Roses, Spain; and Can Gaig in Barcelona, Spain. He was also a James Beard Guest Chef for Restaurant Mogador in 2003 and is a DiRoNA award winner.

Chef Dodge's new menu will be available as of June 1, 2009. Breakfast is available daily from 7am to 10:30am, Lunch is served daily from 11am to 2:30pm, dinner is served Sunday through Thursday from 6pm to 9pm, and Friday and Saturday dinner is served from 6pm to 10pm. Sunday brunch is also available from 11am to 2:30pm. Please call 858-759-6216 for reservations.

### **About Rancho Valencia Resort**

Rancho Valencia Resort, an Auberge Resorts property, boasts 49 luxuriously appointed suites, each with a fireplace and private garden terrace, a renowned tennis program, a new spa and playing privileges at three nearby golf courses. The resort is a member of the prestigious Relais & Chateaux and is the only Relais & Chateaux property in Southern California. Rancho Valencia consistently has been ranked as a favorite North American resort by readers of *Tennis*, *Wine Spectator*, *Andrew Harper's Hideaway Report* and *Travel & Leisure*. The resort was listed on *Condé Nast Traveler's* 2007 Gold List. Rancho Valencia is located at 5921 Valencia Circle, Rancho Santa Fe, Calif., 92067. For more information or to make reservations, call toll-free 800-548-3664 or visit [www.RanchoValencia.com](http://www.RanchoValencia.com).

### **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. and Pond Bay opening in December on the island of St. John in the U.S. Virgin Islands, 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.aubegeresorts.com](http://www.aubegeresorts.com).

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