



CARMEL VALLEY RANCH

BREAKFAST

Continental Breakfast

*Includes House-Baked Breads and Pastries,
Fresh Fruit, Coffee or Tea, Choice of Juice*

Classic Smoked Salmon Plate

Tomato, Bagel, Cream Cheese, Red Onion, Capers

House Made Granola

Organic Clover Yogurt

Fresh Bakery Basket

*Includes Four House-Made Bakery Items
Selected Daily*

Irish Steel Cut Oats

Brown Sugar & Dried Fruits

Fresh Fruit & Berry Plate

Selection of Cereals

Kashi, Corn Flakes, Special K, Rice Krispies, Frosted Mini-Wheats, Raisin Bran, Froot Loops

House Specialties

Huevos Rancheros Tostada

*Black Beans, Chorizo, Queso Fresco,
Salsa Verde, Ranchero Sauce*

Traditional Eggs Benedict

*Artisanal Ham, Hollandaise
Toasted English Muffin, Hash Browns*

Triple Stack Buttermilk Griddle Cakes

*With Blueberries, Chocolate Chips
or Caramel Bananas*

Mediterranean Omelet

*Chicken Apple Sausage, Bacon, Tomato, Onion,
Arugula, Feta Cheese, Choice of Breakfast Meat,
Toast, Hash Browns*

Green Eggs and Ham

*Oven-Toasted Jalapeno Hollandaise,
Artisan Toast, Hash Browns*

Smoked Salmon Benedict

*Lemon-Caper Hollandaise, Vine-Ripe
Tomato, Artisan Toast, Hash Browns*

The Ranch Waffle

*Fresh Seasonal Fruit, Pure Maple Syrup,
House-Made Whipped Cream*

Ranch Garden Omelet

*Spinach, Mushrooms, Asparagus,
Goat Cheese, Choice of Breakfast Meat
Toast, Hash Browns*

Two Eggs Any Style

Served With Your Choice of Breakfast Meat, Toast, and Hash Browns

Sides

Aidells Chicken Apple Sausage

House-Made Hash Browns

Applewood Smoked Bacon

Artisanal Ham

Toast or English Muffin

Beverages

Fresh Juice *Choice of Orange, Grapefruit, Cranberry or Apple*

Fresh Brewed Coffee

Espresso

Mocha

Tea

Latte

Cappuccino

For those in the know, our Signature Warm & Goey Brioche Cinnamon Rolls are a can't-miss weekend experience.

Menu subject to change



CARMEL VALLEY RANCH

LUNCH

Swank Farms Asparagus Soup

*Carmel Valley Lemon Olive Oil,
Fresh Garden Herbs*

Balsamic Grilled Castroville Artichoke

Garlic & Thyme, Trio of Dips

Classic Waldorf Salad

*Butter Lettuce, Fuji Apples, Grapes, White Raisins,
Point Reyes Blue, Candied Walnuts, Tarragon Vinaigrette*

Add Grilled Chicken

The Ranch Caesar Salad

Baby Romaine Hearts, Parmesan Reggiano, Oven-Roasted Garlic Croutons

Add Grilled Chicken

Swank Farms Organic Beet Salad

*Blood Orange, Garden Greens, Shaved Fennel,
Feta Cheese, Olive Oil Crouton*

Seared Ahi Niçoise Salad

*Farm Fresh Egg, Savannah Green Beans
Marinated Olives, White Balsamic Vinaigrette*

Sandwiches

*All Sandwiches are Served with Choice of French Fries, House Made Potato Chips, or Green Salad
Substitute Truffle Fries*

B.L.T.

*Applewood Smoked Bacon, Butter Lettuce, Vine-Ripe Tomatoes, Herb Aioli
Add Oven Roasted Turkey*

Half Pound Natural Black Angus Burger

Lettuce, Tomato, Pickles, House Made Brioche Bun

Veggie Panini

Roasted Tomato, Arugula, Eggplant, Seasonal Squash, Mozzarella

Ham and Cheese Panini

*Imported Ham and Fontina Cheese, Heirloom Tomato
Stoneground Mustard, Sourdough Bread*

Side of Truffle Fries

Chef Tim Wood focuses on using local, sustainable ingredients (often as local as our Organic Garden!).

Menu subject to change



CARMEL VALLEY RANCH

DINNER

Swank Farms Asparagus Soup

*Carmel Valley Lemon Olive Oil,
Fresh Garden Herbs*

Ranch Garden Greens

Organic Cucumbers, Tomatoes, Sherry Walnut Vinaigrette

Swank Farms Organic Beet Salad

Lola Rosa Baby Lettuce, Blood Orange, Shaved Fennel, Feta Cheese, Olive Oil Crouton

Grilled Local Asparagus & Prosciutto di San Daniele

Wild Arugula, Pecorino Romano, Balsamic Drizzle

Carmel Valley Ranch Honey-Chile Chicken Wings

Featured in "Food and Wine Magazine"

Balsamic Grilled Castroville Artichoke

Garlic & Thyme, Trio of Dips

Dungeness Crab Cake

Shaved Breakfast Radish, Roasted Red Pepper Remoulade

Day Boat Sea Scallop & Corn "Chowder"

Leeks, Carrots, Shallots

P.E.I. Mussels

Fennel-Tomato Broth, Grilled Olive Oil Baguette



Peppered Seared Ahi Tuna Niçoise Salad

Farm Fresh Egg, Savannah Green Beans, Marinated Olives, White Balsamic Vinaigrette

Organic English Pea Risotto

Shaved Local Asparagus, Spring Onion, Parmigiano Reggiano

Grilled Fulton Valley Chicken

Jimmy's Cracked Corn Polenta, Romanesco, Baby Carrots, Sweet Onion Madeira Jus

Line-Caught Sea Bass

House Made Potato Gnocchi, Fennel-Tomato Fondue, Garden Herb Salad

Rosemary Garlic Lamb Sirloin

Ratatouille, Fingerling Potatoes, Lemon-Verbena Jus

Black Angus Filet of Beef

Oven Roasted Garlic, Root Vegetables Puree, Blue Lake Green Beans, Red Wine Sauce

Natural New York Steak

Chef Tim Wood focuses on using local, sustainable ingredients (often as local as our Organic Garden!).

Menu Subject to Change



CARMEL VALLEY RANCH

SWEETS

Warm Chocolate Chip Cookies

Warm Market Fruit Crisp

Brown Butter-Hazelnut Streusel, Vanilla Ice Cream

Strawberry Semifreddo

Flourless Chocolate Cake, Dark Chocolate Sauce

Peanut Butter Profiteroles

*Vanilla Ice Cream, Chocolate-Caramel Sauce,
Valrhona Dark Chocolate-Peanut Butter Mousse*

Artisanal Cheese Plate

Seasonal Accompaniments

Menu subject to change



CARMEL VALLEY RANCH

FOR THE LITTLE ONES

Breakfast
7:00am-11:30am

Egg Any Style

Hash Browns, Choice of Meat

Silver Dollar Pancakes

Chocolate Chips or Blueberries

Buttermilk Waffles

Whipped Cream, Berries

French Toast Sticks

House Made Brioche Bread

All Day
11:30am-9:00pm

All Natural Chicken Tenders

French Fries, Ranch Dip

Noodles with Butter & Cheese

"No Parsley Added!"

Cheesy Mac and Cheese

Oven Baked with Cheddar

All Natural Beef Hot Dog

French Fries

PB&J Sandwich

House Made Potato Chips

Grilled Cheese

Cheddar Cheese, French Fries

Grilled Chicken Breast

BBQ Sauce, Steamed Veggies

Cheese Burger

Just Cheese, Meat and Bun, French Fries

SWEETS

Mini Cupcake

Warm Chocolate Chip Cookies

Kids Ice Cream Sundae

Menus subject to change