

SAN FRANCISCO | PENINSULA | SILICON VALLEY

THE GENTRY HOME

SEPTEMBER | OCTOBER 2013

GRANDVIEW RANCH

Great History & Gorgeous Grounds

CARIBBEAN GETAWAY

*The Lush & Luxurious
Dorado Beach*

LOS GATOS HILLTOP

*Award-Winning Builder
Creates His Own Dream*

A HARVEST FEAST FROM
CHEF TIM WOOD
GARDEN-PERFECT LIVING
AND THE GH REGISTER

Carmel Valley Ranch Executive Chef Tim Wood pairs a favorite local wine with a truly farm-to-table feast set in the resort's own organic fruit and vegetable garden.



Afternoon AL FRESCO

A harvest feast in the garden is nearly an everyday occurrence at the Carmel Valley Ranch.

PHOTOGRAPHY BY JACK HUTCHESON

One of California's top resorts, Carmel Valley Ranch is nestled in one of the most beautiful and bountiful regions in the world. Blessed with sunshine nearly year round, guests at the Ranch can indulge in world-class golf and tennis, visit the remarkable spa, or soak away their cares in one of the property's pools or hot tubs. And that's only the beginning. Vacations and getaways here mean spectacular hikes, the opportunity to meet the resort's very own beekeeper and take a peek at the busy hives he tends, experience a real working salt

house with salt water taken straight from the blue waters of the Monterey Bay sanctuary, and pick fruits and vegetables from the property's picturesque organic garden.

Many guests agree that there's nothing quite like tasting tomatoes that you've just pulled off the vine. Executive Chef Tim Wood encourages guests to enjoy the garden and experience farm-to-table cuisine first hand. Garden meals are so popular that groups often book an *al fresco* dining experience far in advance. And when you peruse one of Chef Wood's *al fresco* menus, it's easy to understand why. ➔



Expert farmer Mark Marino (photographed wearing the Carmel Valley Ranch baseball cap) knows his fruits and veggies! He cultivates organic plants and rare heirloom varieties that work beautifully with Chef Wood's menus.





FRIENDS OF THE RANCH

“A Harvest Garden” Menu

Citrus Herb-Marinated Olives with Marjoram, Lemon Thyme, Verbena, and Carmel Valley Olive Oil

Celery Root Soup Sips with Shaved Black Truffle

Early Winter Oven-Roasted Vegetables: Maroon Carrots, Fennel, Parsnips, Portobello Mushrooms, Castroville Artichokes, and Garden Radish, all with Meyer Lemon Vinaigrette

Local Foraged Mushroom Flatbread Pizza with Slow-Roasted Garlic Puree, Parmigiano Reggiano, Wild Arugula, and Ranch Salt House Garlic Crystals

Fall Harvest Heirloom Tomato and Burrata Salad with Carmel Valley Extra Virgin Olive Oil, Torn Basil, and Balsamic Glaze

Swank Farms' Organic Beet Salad with Lola Rosa Baby Lettuce, Citrus, Shaved Fennel, Feta Cheese, and Olive Oil Crouton

Grilled Baguette & Beef
Thomas Angus Ranch Natural Filet of Beef with Blue Cheese Potato Gratin, Grilled Garden Vegetables, Olive Oil-Soaked Croutons, Oven-Roasted Garlic Cloves, and a Fall Harvest Chimichurri Sauce

Fisherman Jerry's Line-Caught Salmon
Yukon Gold Potato Gnocchi, Garden Harvest Vegetables, Heirloom Tomato-Fennel Fondue

Aged Big Sur Sheep's Milk Cheese with Carmel Valley Lavender Honey, Local Fig Jam, and Toasted Walnut Raisin Bread

Freddy the Forager's Santa Cruz Apple Crisp with House-Made Granola Crumble

Jacquelynn's Marshmallow Ice Cream

Not everyone can boast having their own salt house in the backyard, but Chef Wood and the culinary team at Carmel Valley Ranch have exactly that. Salt water is harvested daily from hundreds of feet below the Monterey Bay marine preserve and warmed by the plentiful Carmel Valley sun until it becomes crystallized and ready to add flavor to Chef Wood's creative cuisine.

Cooking at the RANCH



Tim Wood, the award-winning chef at Carmel Valley Ranch, shares his secrets for creating one of the resort's most popular entrées.



Line-Caught White Sea Bass
with Tomato Fennel Fondue
and Rainbow Swiss Chard

PHOTOS: WWW.JACKHUTCH.COM

Tim Wood heartily admits that he and the culinary team at Carmel Valley Ranch are blessed. "Cooking in a coastal region like Carmel Valley, with its varied micro climates, allows us to do dishes off-season that are typically overlooked and thought of as 'out of season,'" he says.

Wood likes to create simple dishes based on ingredients still in their prime, even though it's late in their season. "Many chefs are too eager to force winter vegetables into dishes at the start of the season," says Wood. "Simple techniques, like those utilized in this recipe for sea bass, enable us to cook out some of the sugars in order to make it fresh in another form. In this case, we look at the example of →

Fishing
for
Compliments

tomatoes that are not always thought of as an early winter fruit. But when cooked with other late-harvest ingredients like fennel and garlic, they can be used as a vehicle to create a unique dish full of flavor and depth.”

The most important and central ingredient in this recipe is Monterey Bay sea bass. Chef Wood says, “We are fortunate enough to have our own fisherman, Jerry Whettle, and his fleet of well-trained professionals who supply Carmel Valley Ranch twice a week with fish almost too fresh to cook.” For those of us without a close personal relationship with an expert fisherman, Wood recommends seeking out a good fish market or inquiring at your favorite local restaurant where you feel the quality is above par. Simply ask where they would recommend shopping in the area. (Note: Not all chefs are willing to give up their secrets, but asking is a great start.)

Line-Caught White Sea Bass with Tomato Fennel Fondue and Rainbow Swiss Chard

SERVES 6 – 8

TOMATO FENNEL FONDUE

2 oz olive oil
8 garlic cloves (thinly sliced)
1 onion (thinly sliced)
1 fennel bulb (thinly sliced)
10 extra-ripe tomatoes

Start with the olive oil in a heavy-bottomed large saucepan. Let warm slowly on medium heat. Add sliced garlic and cook for 5 minutes. Stir, so as not to burn. Add onions and fennel. Cook on low heat



PHOTOS: WWW.CANSTOCKPHOTO.COM / INCARNATUS

for 30 – 40 minutes. Add fresh tomatoes and allow the mix to stew out for 20 minutes. Set aside until ready to plate the sea bass. Garnish with Monterey Bay sea salt and an additional drizzle of olive oil.

If Monterey Bay sea salt is unavailable, I recommend using Diamond Crystal Coastal Kosher Salt.

RAINBOW SWISS CHARD WITH GARLIC AND SHERRY VINEGAR

1 bunch Swiss chard
2 oz olive oil
2 garlic cloves
1 t salt
1 t fresh ground black pepper
One splash (about 1 oz) of sherry vinegar

Clean Swiss chard by soaking in cool water. When ready, pull chard out of water and let sit until pan is ready. In a large, heavy-bottomed pot, heat a generous amount of olive oil. Add garlic after one minute. Add

the Swiss chard and season with salt and pepper. Cook until wilted, or to your desired doneness, then add a splash of sherry vinegar.

SEA BASS

Olive oil
½ t salt
½ t pepper
6 – 7 oz line-caught sea bass fillets
1 sprig of thyme
1 t butter

In a large, heavy-bottomed sauté pan, add olive oil and bring to medium/medium-high heat. Sprinkle salt and pepper on fish. Add fish to the pan in batches to allow it to cook evenly and not overcrowd for 4 minutes on each side. Remove from pan and place in an ovenproof dish with a sprig of thyme and a teaspoon of butter. Baste accordingly and cook till desired doneness.

NOTE: Allow to roast for 3 – 6 minutes, depending on thickness of fish. ♦