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**CUISINE AT OJAI CELEBRATES CALIFORNIA'S CENTRAL COAST  
Menus at Ojai Valley Inn & Spa's Distinctive Restaurants Incorporate Local Bounty**

OJAI, CA (2011) – California's Central Coast is celebrated for the way its Mediterranean microclimates coax the world's best seasonal foods from its fertile orchards, ranches, farms and ocean waters. And the team of chefs at Ojai Valley Inn & Spa – a legendary resort with herb and lavender farms at the epicenter of this bountiful region – is making the most of the year-round bonanza with its signature California Coastal Cuisine.

The cuisine at Ojai Valley Inn & Spa showcases the unique culture and flavors of California's Central Coast, as this region produces some of America's best food and wine. The culinary team at the Inn are able to work closely with Ojai growers and winemakers and shop local farmers' markets to ensure that the organic ingredients we want are always available at the peak of freshness.

The area's bounty is served up each day in the Inn's restaurants. Chefs harvest estate-grown herbs – including rosemary, basil, lemongrass, thyme and tarragon – daily from the resort's three-acre Hillside Herb Garden. Thousands of lavender plants from the Inn's five-acre lavender field fragrance and flavor the Inn's signature lavender cheesecake and lavender iced tea (and provide inspiration for signature spa treatments and products). Local farmers, ranchers, fishmongers and vintners provide fresh natural products for the Inn's seasonal menus, including Ojai squab, Ojai olive oil and the specialty Ojai Pixie tangerines.

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### **Oak Cafe**

Breakfast is served daily at Oak Cafe, with a menu featuring regionally grown fruits, house made granola, organic egg dishes and freshly squeezed juices. Custom blended coffee and a selection of teas and smoothies are available. Décor is based on Wallace Neff's signature Spanish Colonial design.

### **Oak Grill**

A rich California harvest is served each day at the popular Oak terrace. Alfresco dining beneath the 200-year-old oak trees is available for lunch. The bounty of the local harvest includes selections of fresh fish and pasta of the day as well as traditional favorites like tortilla soup, crab cakes and USDA Prime New York steak and grilled seafood. All pair very well with our wide selection of award-winning wines from the Central Coast.

### **Jimmy's Pub**

Jimmy's, named for Jimmy Demaret, the Inn's most famous golf touring pro, is the resort's popular pub. The expanded bar menu features thin-crust brick oven pizzas, juicy burgers accompanied by hand-cut fries, chicken and beef tacos and an impressive selection of beers and classic cocktails.

### **Café Verde**

Café Verde offers a lunch menu of garden-fresh dishes with Mediterranean touches. The Inn's signature smoothies and fruit juices are popular refreshments, and dining choices include full lunch service or take-out breakfast and lunch items for dining poolside or in the spa's courtyard. Healthy but festive offerings highlighting organic and locally-grown produce are the mainstay of the menu.

### **Herb Garden Café**

This beautifully-appointed restaurant formally launched in Summer 2010, along with two spa treatment rooms and a gorgeous new pool, inclusive of private cabanas and Jacuzzi surrounded by an outdoor fireplace.