



OJAI VALLEY INN & SPA

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

OJAI, CA (September 2008) – 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.

“Our cuisine showcases the unique culture and flavors of California's Central Coast. Our region produces some of America's best food and wine. We're able to work closely with Ojai growers and wine makers and shop local farmers' markets to ensure that the organic ingredients we want are always available at the peak of freshness,” said Kevin McDonough, Director of Food & Beverage at the celebrated resort.

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.

New Menus

A rich California harvest is served each day at the popular Oak Café and Oak Grill. Casual indoor fireside or alfresco dining beneath the 200-year-old oak trees is available for lunch and dinner. 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, 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.

The Café at the Spa offers garden-fresh dishes with Mediterranean and Asian touches. The Inn's signature smoothies and fruit juices are popular refreshments. Dining choices include full lunch service or take-out breakfast and lunch items for dining poolside or in the spa's courtyard.

Since 1923, vacationing guests have sought the tranquil pleasures of the historic Ojai Valley Inn & Spa, a AAA Five Diamond property located on 220 tree-shaded acres 35 miles south of Santa Barbara. Affirmed by its many prestigious awards and fresh from a \$90 million renovation, the legendary Inn is one of the nation's unique hidden treasures. Reservations: (800) 422-6254 or www.ojairesort.com.

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