



OJAI VALLEY INN & SPA

CUISINE AT OJAI CELEBRATES CALIFORNIA'S CENTRAL COAST

Menus at Ojai Valley Inn & Spa's Distinctive Restaurants Incorporate Local Bounty

OJAI, CA (2015) – California's Central Coast is celebrated for the way its Mediterranean microclimate coaxes 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 is able to work closely with Ojai growers and winemakers and shop local farmers' markets to ensure that organic ingredients 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 lemonade (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 Olive Oil and the specialty Ojai Pixie tangerines.

The Oak

Breakfast is served daily at The Oak, with a menu featuring regionally grown fruits, housemade 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.



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A rich California harvest is served each day on 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 as well as traditional favorites like grilled seafood and USDA Prime New York steak. 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 serving lunch and dinner. The expanded bar menu features thin-crust brick oven pizzas, juicy burgers accompanied by signature truffle chips, short rib tacos and an impressive selection of beers and classic cocktails.

Café Verde

Café Verde offers a lunch menu of garden-fresh dishes with ethnic touches. Asian-inspired spa fare is available inside as well as on the terrace overlooking the pool. A poolside menu and made-to-order fruit smoothies and pressed juices are also served at Spa Village pools throughout the day.

Herb Garden Bistro

Herb Garden Bistro is a casual dining option for adults at the Resort pool. Herb Garden Bistro is open 7 days a week and serves tapas, sandwiches, burgers, wraps and a full beverage service in a picturesque garden setting.

About Ojai Valley Inn & Spa

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, located just an hour and a half north of Los Angeles and half-hour south of Santa Barbara. Affirmed by its many prestigious awards, the legendary Inn is one of the nation's unique hidden treasures. For reservations please call 1-800-422-6524 or visit www.ojairesort.com.

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