



OJAI VALLEY INN

CUISINE AT OJAI CELEBRATES CALIFORNIA'S CENTRAL COAST

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

OJAI, CALIF. – California's Central Coast is celebrated for the way its Mediterranean microclimate coaxes the best seasonal ingredients from its fertile orchards, ranches, farms and ocean waters. The culinary team at Ojai Valley Inn makes the most of the region's year-round bounty with the Inn's signature Valley-to-Table cuisine. They work closely with Ojai growers and winemakers and shop local farmer's markets to ensure that natural ingredients are always offered at the peak of freshness. Many dishes are seasoned with the chefs' estate-grown herbs and the thousands of lavender plants growing around the property flower and fragrance the Inn's signature lavender lemonade and provide inspiration for seasonal spa treatments and products.

Guests may dine in a variety of venues:

Olivella:

The Inn's signature dinner restaurant holds the Forbes Travel Guide Four Star and AAA Four Diamond designations, making it the sole restaurant between Los Angeles and the Northern California region to bear both honors. With distinctly California cuisine with Italian influences, the seasonally driven menu fuses a commitment to valley-grown ingredients with a nod to Italian tradition. Signature dishes include Local Heirloom Tomatoes with DiStefano Burrata, Charred Treviso and 30-year aged Balsamico; Seared Scallops with Castroville Artichokes, Farm Peaches, "galletta di riso" and Estate Mint. The refined dining room serves dinner Wednesday through Sunday evenings.

The Oak:

The handsome décor of The Oak is based on architect Wallace Neff's signature Spanish Colonial design of the Inn. Guests may dine inside by the fireplace, or outside on the bougainvillea covered Oak Terrace overlooking the golf course. Radiant heating on the terrace tiles make it appealing year round. The Oak menu includes signature soups, fresh salad and chef's specialties. Breakfast, lunch and dinner are served daily.

Jimmy's Pub:

A popular "19th hole" stop, this dark-wood paneled pub is named for Jimmy Demaret, the Inn's most famous golf touring pro. The expanded bar menu features thin-crust brick-oven pizzas, juicy burgers accompanied by signature truffle potato chips, short rib tacos and an impressive selection of craft beers, wines by the glass and classic cocktails. Golfers, sports enthusiasts and families gather to watch sporting events on a multitude of television screens.

Indigo Pool & Bar: The luxurious outdoor adult oasis is a chic setting to enjoy thoughtfully prepared small plates, salads and sandwiches that highlight locally sourced ingredients. Coolhaus ice cream sandwiches, handcrafted cocktails, champagnes, wines and craft beers are all refreshing options, designed for a sun-splashed poolside experience. Eight stylish cabanas with custom designed lounge furniture receive personal pool butler service.

Wallace Neff Heritage Bar: The resort's historic center, this welcoming gathering space is steeped in history yet features contemporary comforts, a courtyard with oversized fire pits and comfortable seating and a handsome lounge with cozy nooks and tables set for board games. A seasonally-driven menu of small bites and a Heritage menu of hand crafted cocktails named for legendary silver screen movies that drew inspiration from Ojai.

Spa Café:

Located near one of Spa Ojai's swimming pools, this indoor-outdoor café serves light Mediterranean fare for lunch. Salads, smoothies, sandwiches and desserts are available all afternoon. Guests may also enjoy a cappuccino and croissant for breakfast. Healthy offerings include dishes made with organic, locally grown produce, and fresh fruit and vegetable juices.

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Pixie Café:

This beautifully appointed cafe is a casual dining option for adults at the Pixie Pool. Guests enjoy tapas, sandwiches, burgers and wraps daily in this picturesque setting.

Libbey's:

A chic, airy artisan market, café and boutique offering light meals, designs and local gourmet food products bearing a distinctly "Ojai" style and sensibility. Libbey's is a casually elegant, bright space featuring locally sourced, house made fare throughout the day with expertly prepared espresso beverages; seasonal wraps, salads and sandwiches; freshly baked pastries and a pop-up of McConnell's Fine Ice Cream.

About Ojai Valley Inn

Tucked within the Topa Topa Mountains in the mystical Ojai Valley, the iconic AAA Five-Diamond Ojai Valley Inn continues to redefine luxury, beckoning travelers since its opening in 1923 to the tranquil setting known as "Shangri La." Located 90 minutes north of Los Angeles in the chic bohemian enclave of Ojai, the resort balances the relaxed glamour of Southern California with reverence for the unspoiled natural beauty of the region for an unrivaled experience that embodies the authentic spirit of Ojai. Sprawled across 220 lush, oak and olive tree-studded acres scented with wild sage and lavender, Ojai Valley Inn offers an abundance of freshly renewed settings, activities and amenities for inspired escapes including: the 31,000 square foot Spa Ojai and its surrounding Spa Village, The Artist Cottage, a working artist studio and apothecary for instruction in aromatherapy oil blending; a historic, George C. Thomas designed golf course; apiary and immersive beekeeping program; multiple pools and more than five dining concepts including signature restaurant Olivella, the sole restaurant between Los Angeles and Northern California to hold both the Forbes Four Star and AAA Four-Diamond designations. New for 2019, the resort introduced The Farmhouse at Ojai Valley Inn, a 20,000 square-foot epicurean event center, connecting world-class food culture, sublime indoor/outdoor settings and bucket list events.

For additional information and guest bookings, please visit www.ojavalleyinn.com or call 1-800-422-6524.

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