

FLAVORS OF PASO ROBLES



Situated in the vibrant heart of California's Central Coast, Paso Robles is a celebrated destination for outstanding vineyards and regional delicacies. Highlighted by a focus on sustainability, the wine created in Paso Robles offers a unique and experimental approach to the winemaking process. This menu was carefully crafted by our Omni Culinary team following an inspiring, immersive training in the region. Delight in this seasonal menu and embark on a flavorful journey to Paso Robles.

OMNI
HOTELS & RESORTS

ROSÉ // TABLAS CREEK PATELIN DE TABLAS
18 glass (6 oz) // 26 glass (9 oz) // 70 bottle

SAUVIGNON BLANC // DAOU
17 glass (6 oz) // 24 glass (9 oz) // 66 bottle

CHARDONNAY // AUSTIN
11 glass (6 oz) // 15 glass (9 oz) // 42 bottle

CABERNET SAUVIGNON // LIBERTY SCHOOL
11 glass (6 oz) // 15 glass (9 oz) // 42 bottle

CABERNET SAUVIGNON // J. LOHR ESTATES SEVEN OAKS
17 glass (6 oz) // 23 glass (9 oz) // 62 bottle

CABERNET SAUVIGNON // DAOU
17 glass (6 oz) // 24 glass (9 oz) // 66 bottle

RED BLEND // J. LOHR PURE PASO PROPRIETARY
17 glass (6 oz) // 24 glass (9 oz) // 66 bottle

RED BLEND // TABLAS CREEK PATELIN DE TABLAS
18 glass (6 oz) // 26 glass (9 oz) // 70 bottle

CHEESE & CHARCUTERIE Select Fra’ Mani Cured Meats + Cypress Grove
Fine Alchemy Cheese, traditional accompaniments // **20**

ENSALADA DE ELOTE  Roasted Anaheim pepper, charred corn, lime crema,
Cypress Grove Goat Cheese // **14**

VANILLA BEAN CHEESECAKE Strawberry purée, pink peppercorn streusel // **12**

THANK YOU TO OUR PARTNERS

Chef Works // Sysco // Foodbuy // Westrock Coffee // Cintas
Steelite International // Edward Don & Company // Ecolab // Cleveland Menu
DAOU // Hope Family Wines // J. Lohr Vineyards & Wines // Tablas Creek



 **GLUTEN-FRIENDLY**  **VEGAN**  **VEGETARIAN**  **DAIRY-FREE**
Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.