

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

14 glass (6 oz) // 20 glass (9 oz) // 56 bottle

SAUVIGNON BLANC // DAOU

14 glass (6 oz) // 20 glass (9 oz) // 56 bottle

CHARDONNAY // AUSTIN

13 glass (6 oz) // 18 glass (9 oz) // 48 bottle

CABERNET SAUVIGNON // LIBERTY SCHOOL

12 glass (6 oz) // 17 glass (9 oz) // 46 bottle

CABERNET SAUVIGNON // J. LOHR ESTATES SEVEN OAKS

11 glass (6 oz) // 16 glass (9 oz) // 44 bottle

CABERNET SAUVIGNON // DAOU

14 glass (6 oz) // 20 glass (9 oz) // 56 bottle

RED BLEND // J. LOHR PURE PASO PROPRIETARY

16 glass (6 oz) // 22 glass (9 oz) // 62 bottle

RED BLEND // TABLAS CREEK PATELIN DE TABLAS

14 glass (6 oz) // 20 glass (9 oz) // 56 bottle

ARANCINI 🍷 Fra' Mani Calabrese, crushed California olives, pistachio labneh dip // **14**

BERMUDA TRIANGLE TOAST 🌿 Sourdough, truffle paste, tomato confit, saba // **13**

CHARRED SCALLOPS Fra' Mani Andouille Sausage, creamed corn,
mint gremolata // **29**

CHARGRILLED TRI-TIP* White beans, Fra' Mani Salametto Piccante, chimichurri // **27**

VANILLA BEAN CHEESECAKE Strawberry purée, pink peppercorn streusel // **10**

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.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.