

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
17 glass (6 oz) // 24 glass (9 oz) // 66 bottle

SAUVIGNON BLANC // DAOU
14 glass (6 oz) // 20 glass (9 oz) // 55 bottle

CHARDONNAY // AUSTIN
12 glass (6 oz) // 18 glass (9 oz) // 48 bottle

CABERNET SAUVIGNON // LIBERTY SCHOOL
12 glass (6 oz) // 18 glass (9 oz) // 48 bottle

CABERNET SAUVIGNON // J. LOHR ESTATES SEVEN OAKS
10 glass (6 oz) // 15 glass (9 oz) // 40 bottle

CABERNET SAUVIGNON // DAOU
14 glass (6 oz) // 20 glass (9 oz) // 55 bottle

RED BLEND // J. LOHR PURE PASO PROPRIETARY
16 glass (6 oz) // 22 glass (9 oz) // 60 bottle

RED BLEND // TABLAS CREEK PATELIN DE TABLAS
17 glass (6 oz) // 24 glass (9 oz) // 66 bottle

LAMB FLATBREAD Heirloom tomatoes, charred eggplant, fresh greens,
pomegranate molasses // **14**

HUMBOLDT FOG ON TOAST  Cypress Grove Goat Cheese, honey butter,
ancho medjool date spread // **12**

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.