



menu

HARVEST DINNER

2025



OJAI MOUNTAIN

Fromages

MT. EITAN 'TOME'

An alpine-style cow's milk cheese with a firm texture and gentle sweetness, made by Mt. Eitan Creamery in Sonoma.

LEONORA

Dense and velvety goat's cheese from Castilla y León, bright and lemony with a touch of minerality.

OSSAU-IRATY

Basque sheep's milk cheese, firm and buttery with gentle nut and hay notes.

OLD FARMDALE

Aged cow's milk cheddar, rich and crumbly with browned-butter and nutty flavors.

Charcuteries



ALL-PIA CACCIATORINO

Northern Italian salame, mildly spiced with garlic, red wine, and black pepper.

SALAME ETNA

Sicilian-style salame with Calabrian chili heat, sweet paprika, and smoky depth.

PROSCIUTTO DI PARMA

Classic dry-cured ham aged over a year for a silky texture and delicate sweetness.

*Fromages et Charcuteries
From Paradise Panty*

OJAI MOUNTAIN

Hors d'oeuvres

RATATOUILLE ON CROSTINI

PATE (CHICKEN LIVER) ON TOAST POINTS

Main courses

All Items Are Gluten Free

BRAISED BEEF RHONE-STYLE

FISH WITH BROWN BUTTER SAUCE

COQ AU VIN BLANC

POTATOES AU GRATIN

WILD MUSHROOM STEW

HARICOT VERTS

OJAI MOUNTAIN

Patisseries Mousse Gateaux



**PISTACHIO-
STRAWBERRY**



**APRICOT-
CHOCOLATE**



KINDER COUNTRY
*Creamy filling, puffed rice,
chocolate cream, Nutella mousse*



**CURRENT-
LEMON**



**HAZELNUT-
CHOCOLATE-VANILLA**



**EXOTIC-MANGO-
PASSION FRUIT**



**RASPBERRY-
PASSIONFRUIT**



**STRAWBERRY-
PASSIONFRUIT**



**CHOCOLATE-MANGO-
PASSIONFRUIT**



**VANILLA-
RASPBERRY**

Patisseries Gluten Free



**Pavlova Cakes
with Berries**