

THE  
DUTCHESS

BAKERY • CAFE • RESTAURANT

*Large Parties  
& Private Events*

# About Us



## **The Restaurant:**

We're an all-day bakery, café and Burmese-Californian restaurant housed in a 1927-era building on the site of Ojai's first bakery.

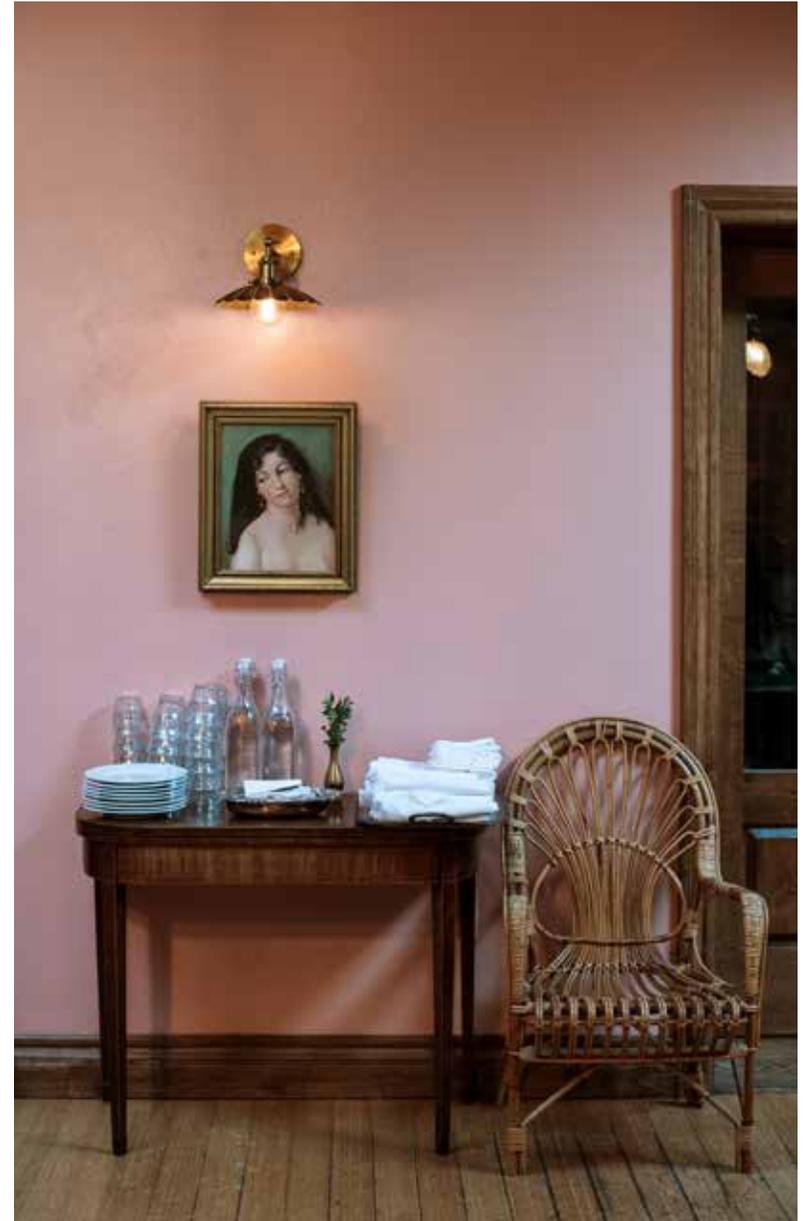
[The Dutchess](#) is an "everything place" that captures the spirit of the town's farmers and artisans, and is a fun, eclectic collaboration amongst friends and family—Restaurateurs Zoe Nathan and Josh Loeb, Pastry Chef Kelsey Brito and Chef Saw Naing.

It's a place to come in the morning for a cappuccino and a croissant, take home a loaf of bread, meet friends for sandwiches, salads and flatbreads at lunch. Nighttime shifts into an energetic restaurant featuring Burmese fare, as a celebration of Saw's heritage, along with farmers' market-driven cocktails, regional craft beers and small production wines focused on grapes farmed in an ecologically-responsible way. Everything is crafted from beautiful ingredients, with the majority coming from within 50 miles, including Zoe and Josh's 50/50 Farms and other farms focused on soil health.

# About Us (cont.)

## The Space:

The entire restaurant features historic-inspired pieces sourced from local sellers, California flea markets, antique stores and more, all balanced with a fresh, clean and airy look. The extensive and flexible layout also makes it a perfect destination for hosting private dinners, cocktail parties, weddings and more, with the back dining room, bar and patio seating up to 125 or the entire restaurant accommodating up to 170 people.





# Our Spaces & Event Packages



Wedding photography by Barbara Doux [www.barbaradoux.com](http://www.barbaradoux.com)

*Please inquire for all food and beverage minimums*

Minimum price quotes: all pricing not including tax, a 3% employee healthcare charge & 20% service charge.  
Please let us know if you have questions. Thanks for supporting a healthier staff!



## **Back Patio**

Our whimsical, partially-covered outdoor space.  
Accommodates 45 people seated or 55 standing

Minimum price quotes: all pricing not including tax, a 3% employee healthcare charge & 20% service charge.  
Please let us know if you have questions. Thanks for supporting a healthier staff!



## **Back Dining Room, Bar & Patio**

Includes the entire back dining room, bar and full patio. This space is fully private. Accommodates up to 60 people seated or 80 standing.



Minimum price quotes: all pricing not including tax, a 3% employee healthcare charge & 20% service charge.  
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## **Front Dining Table**

Located in our airy, light-filled front dining room.  
Accommodates 10-22 people

Minimum price quotes: all pricing not including tax, a 3% employee healthcare charge & 20% service charge.  
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## Full Buyout

Includes the entire restaurant, both indoors and out! Accommodates 125 people seated or 170 people standing.



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# Our Menu

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## Sample Menu

*Our food is best enjoyed family-style, and we also have the option for tray-passed appetizers or a buffet set-up, based upon your event's needs. Beverages will be priced upon consumption.*

### Finger Food

**Naan** - tandoori oven bread, garlic herb butter

**Duncan's Spicy Pickles** v - seasonal, local vegetables

**Crispy Weiser Farms Potatoes** av - scallion aioli, masala spice

### Salads (choose 1)

**Tea Leaf Salad** v - fermented tea leaves, Napa cabbage, salanova lettuce, Tutti Frutti tomatoes, sesame seeds, peanuts, fried shallots, fried garlic

**Chicken Salad** - roasted chicken breast, garlic, ginger, napa cabbage, kale, shallots, spicy peanuts, herbs

### Sides

**Koda Farms Rice** v - steamed jasmine rice

**Cucumber Raita** - yogurt, mint, cilantro

### Burma Classics (choose 1)

**Coconut Chickpea Curry** v - braised greens, chili oil

**Grass-fed Beef Masala** - braised chuck eye roll, green split peas, potatoes

### Mains (choose 1)

**Organic Half Tandoori Chicken** - fermented peppers, pickled shallots, green onions, cumin rice

**Flatiron Steak** - fried rice, sauce charcuterie

**Eric's Weekly Catch** - whole fry fish 2.5lb

### Desserts

**Semolina Cake**

**Coconut Basmati Crème Brûlée**

av = available vegan v = vegan

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# Contact Us



E-mail Private Events Manager Jesse Rennix at [jesse@thedutchessojai.com](mailto:jesse@thedutchessojai.com)

We look forward to having you celebrate your special occasion with us!

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