



Join us for Lodi's first Restaurant Week – January 23 – February 1, 2026

Lodi Restaurant Week is a 10-day celebration of the food, flavor, and creativity that make our local dining scene so special. It's your chance to show off what you do best — whether that's a signature dish, a seasonal special, or a fun prix-fixe menu that gives guests a reason to say "wow" (and come back for more).

Visit Lodi is shining a spotlight on Lodi's culinary talent, and we want you in it. Just good food, great vibes, and the opportunity to connect with new diners during a slower season. Whether you're a hole-in-the-wall favorite, a family-run spot, or a chef-driven kitchen, Restaurant Week is your platform to be part of something bigger. Let's show the region what Lodi is cooking.

Participation Requirements

To participate in **Lodi Restaurant Week**, your restaurant must:

1. Be located in Lodi, Woodbridge, Acampo, Victor, Lockeford, or Clements
2. Offer a special *prix-fixe* menu with 2 or 3 courses for breakfast, lunch, and/or dinner.
Suggested price points:
 - o \$15 | \$20 | \$25 | \$30 | \$35 | \$40+ (per person or per couple)
3. Submit your menu by **January 5, 2026** or sooner for inclusion in the official website and media opportunities.
4. Provide **1 (one) \$50 gift card** or **2 (two) \$25 gift cards** to be used in promotional giveaways.
5. Use the **Lodi Restaurant Week logo** on your menu and any promotions.
6. Allow Visit Lodi to use your food images and menu highlights in public promotions.
7. Promote the event on your social media using **#LodiRestaurantWeek** and tag **@VisitLodi** and **@LodiRestaurantWeek**.

Vegan, vegetarian, and gluten-free options are encouraged but not required.

Frequently Asked Questions

What is Lodi Restaurant Week?

Lodi Restaurant Week is a 10-day culinary event where local restaurants showcase curated prix-fixe menus at special prices. It's a chance to bring in new diners, drive winter business, and celebrate Lodi's unique flavors.

How can I be the most successful?

Diners choose to participate in Lodi Restaurant Week because they're looking for a memorable experience — and real value. A slight discount won't move the needle. What brings people through your doors (and keeps them coming back) is a thoughtfully crafted menu that feels like a true deal, not a downsized version of your usual offerings. The better the value, the more buzz you'll build — and the more plates you'll serve.

When is it?

Friday, January 23 through Sunday, February 1, 2026. 10-days of dining!

Is there a fee to participate?

No fee! Participation is free for restaurants. We only ask for a gift card donation to help fuel our marketing campaign.

What kind of menu should I offer?

A 2 or 3-course menu at a fixed price — breakfast, lunch, or dinner. Creativity is encouraged. You can also offer a “dinner for two” or optional wine pairings.

Do I have to print anything?

You'll receive a marketing toolkit including:

- Digital menu template
- Logo files
- Social media graphics
- Option for free printed table tents or posters

Where will customers find info?

Menus and participating restaurants will be listed at **LodiRestaurantWeek.com**. We'll also share daily highlights via social media and through our email newsletters.

Can customers win anything?

Yes! We'll run a daily social media giveaway during the event. Diners can enter by tagging photos at participating locations with **#LodiRestaurantWeek** and **@LodiRestaurantWeek**.

Sample Prix-Fixe Menu Ideas

When designing your Lodi Restaurant Week menu, you have the freedom to be as creative as you'd like — as long as your prix-fixe offering fits within one of the set price points: \$15 | \$20 | \$25 | \$30 | \$35 | \$40+ (per person or per couple). Guests are looking for memorable meals that feel like a true value, not just a slight discount, so think generously and showcase what makes your restaurant shine. Whether it's a three-course dinner, a shareable "dinner for two," or a special wine-paired experience, this is your chance to stand out and leave diners excited to return.

Here are some general examples:

Mexican Restaurant – \$20 Three-Course Dinner

Starter (choice of one):

- Chips & Salsa Trio (classic, roasted tomatillo, mango-habanero)
- Mini Street Corn with Cotija & Lime

Entrée (choice of one):

- Chicken Mole Enchiladas with Spanish Rice & Beans
- Carne Asada Tacos (2) with Grilled Vegetables
- Veggie Fajitas with Warm Tortillas

Dessert:

- Churros with Chocolate & Caramel Dipping Sauces
- Flan with Seasonal Fruit

Optional Add-On: Local Lodi Tempranillo or Albariño glass (+\$8)

Mid-Range Dinner – \$35 (3 Courses)

Starter:

- Roasted Beet & Goat Cheese Salad

Entrée:

- Herb-Crusted Pork Loin with Garlic Mashed Potatoes

Dessert:

- Zinfandel Brownie with Berry Compote

Optional:

- **“Lodi Pairing Flight”** available: 3 tasting pours +\$12

Sample Prix-Fixe Menu Ideas

Casual Café – \$15 Lunch Special

Starter:

- Cup of Seasonal Soup or Side Salad

Main Course (choice of one):

- Turkey Avocado Panini with Sweet Potato Fries
- Quinoa Power Bowl with Roasted Vegetables & Lemon-Tahini Dressing
- Classic Cheeseburger with House Sauce & Chips

Beverage:

- Iced Tea, Soda, or Lemonade

Optional Add-On: Local Craft Beer or Glass of Lodi Rosé (+\$6)

Chef-Driven Menu – \$50 for Two (3 Courses per guest)

Shared Starter:

- Local Burrata with Olive Oil, Grilled Bread, and Fennel

Entrées:

- Option 1: Lamb Shank with Creamy Polenta
- Option 2: Wild Mushroom Risotto

Dessert:

- Shared Lavender-Honey Panna Cotta

Bonus: Complimentary corkage on Lodi wines

Brunch Prix-Fixe – \$20 (2 Courses)

Main:

- French Toast with Zinfandel Syrup OR Breakfast Flatbread

Beverage:

- Choice of Mimosa or Fresh Juice

Supporting Lodi Wine Through Restaurant Week

Lodi is known across the world for its wine, and our restaurants play a huge role in telling that story. By partnering with local wineries during Lodi Restaurant Week, we create a stronger sense of community, highlight what makes our region unique, and give diners an experience they can't find anywhere else. Restaurant Week is the perfect time to showcase the connection between Lodi's vineyards and its kitchens — and to remind guests that here, food and wine go hand-in-hand.

Ideas for Integrating Lodi Wine Into Your Menu or Offer:

- **Corkage-Free Nights:** Encourage guests to bring a bottle of Lodi wine with no corkage fee during Restaurant Week. *We will be designating Tuesday, January 27th as a Free Corkage promotion night. Participation is optional but encouraged.*
- **Winery Host Nights:** Invite a local winery to pour flights or host a “meet the maker” dinner in your space.
- **Wine Pairing Add-Ons:** Offer an optional three-course pairing flight featuring Lodi wines for an additional price.
- **Signature Wine Cocktails:** Create a special sangria, spritz, or cocktail featuring a local varietal.
- **Cross-Promotions:** Collaborate with a winery to offer Lodi Restaurant Week diners a tasting room discount or 2-for-1 coupon.
- **Social Media Spotlights:** Team up with a winery for a joint Instagram Reel or Story showcasing your paired dishes.

Let's raise a glass together — Lodi food and wine are stronger as one.

If you are looking for additional support in making Lodi Restaurant Week a success for your business, please feel free to give us a call or email info@visitlodi.com