

# Father's Day

## BRUNCH AT THE INN

### GRANOLA BAR

Goji Berries • Flax Seeds • Bee Pollen • Chia Seeds • Almond or Whole Milk • Yogurt • Creme Fraiche • Dried Cranberries

### BAGEL BAR

Assorted Bagels • Cream Cheese • Gravlox • Red Onion and Capers • Tofu Cream Cheese Available

### SALADS & SOUP

Endive, Feta Cheese & Roasted Walnuts • Arugula Salad w/ Goat Cheese • Chicken Cranberry Salad • Raw Cucumber & Avocado Soup

### RAW SALAD BAR

Kale, Radicchio, Pumpkin Seed • Watercress Daikon • Papaya Salad • Cucumber Salad • Carrot & Walnut

### VEGAN SALAD BAR

Marinated Beet • Broccoli Salad • Rice Penne Pasta Salad • Aparagus & Corn Salad

### FRUIT BAR

Seasonal Fruits With Yogurt Berry Sauce & Crème Fraiche

### SEAFOOD BAR

Poached Salmon w/tarragon sauce • Shrimp w/ Cocktail Sauce • Olive Oil Poached Calamari Salad, Basil, Olives Piquillo Peppers

### WAFFLE BAR

Organic Seasonal Berries • Whipped Cream • Crème Fraiche • Pure Vermont Maple Syrup • Gluten-Free Waffles Too!

### PASTRY BAR

Scones w/ Whipped Cream & Strawberry Jam • Danish Rings • Whole Wheat Croissants • Whole Wheat Cinnamon Rolls

### DESSERT BAR

Fresh Fruit Marzipan Squares • Maple Sugar Pecan Cherry Squares • Hazelnut Torte • Banana Nut Bread • Pecan Cherry Squares • Raspberry Crisp • Lemon Squares • Strawberry Pound Cake • Chocolate Wheat-free Brownies • Brioche Fruit Pastries

### VEGAN DESSERT BAR

Tofu Cheesecake w/ Blueberry • Carob Brownies • Apple Persimmon Cake • Apple Mango Crisp • Polenta Cake w/ Pineapple Topping • Date Nut Squares • Blueberry Scones • Banana Nut Bread • Blueberry Cobbler • Lemon Tart w/ Tofu Frosting • Coconut Panna Cotta • GF Espresso Cake

*all gluten-free!!*

### VEGETARIAN MAIN COURSES

- Brown Rice, Avocado, Dried Sea Vegetables, Garlic
- Roasted Kale & Swiss Chard White Bean Stew
- Olive Oil Roasted Red & Purple Herb Potatoes
- Rigatoni w/ Tomato & Artichoke Puttanesca
- Zucchini, Broccoli & Bell Pepper Vegetarian Quiche
- Scrambled Eggs w/ Coconut Oil
- Vegan Faux Duck Stir Fry
- Eggs Benedict w Avocado & Chive Hollandaise

### TRADITIONAL MAIN COURSES

- Grilled Green Apple Chicken Sausage w/ Fennel, Apple & Caramelized Onions
- Chipotle Barbecue Free Range Chicken
- Roasted Wild Pacific Yellowtail w/ Preserved Lemon & Tarragon Buerre Blanc
- Boneless Roasted Leg of Lamb w Rosemary & Port Lam Glace

\* Plus all Items from the Vegetarian Menu

TRADITIONAL MENU 69  
VEGETARIAN MENU 65

Includes 1 glass of Champagne,  
Sparkling Cider or Lemonade  
CHILDREN 4-12 \$4 per year-old

## *Some people say....*



It's L.A.'s most romantic restaurant...and you may become engaged, even married here and celebrate your 50th.... Forewarned is forearmed and you are now on your own recognizance.. But first a bit of history.

Originally, the Inn's location was rumored to have first been a meeting place of the Chumash Indians at the sacred intersection of 2 creeks. Then it may have been Aimee Semple McPherson's private mountain retreat in the 1930's, later becoming the site for Topanga's first church. Afterwards, it became a feed store, then a gas station/garage and auto junk yard, an eyesore on Topanga's crossroads of an eclectic culture of artists, musicians and hippies, counter culture lifestyle seekers, along with families just wanting to live having the energy of nature around their family.

In 1973 the property was discovered by the present owners and restored to its natural beauty. Over the passing years, the Inn became a place to retreat and a must go destination restaurant. From the beginning, the Inn believed in giving guests the purest of Nature's foods, energized as a gift from the sun with a dash of esoteric food knowledge and ancient mystery school wisdom tossed in for your seasoning and pleasure. Food might just raise the body's light vibration and the extra work does cost more, but in the long run, this way of living and eating may prove for less expensive in time, energy and health lost. Also one's body elemental, that selfless, shy, invisible little fellow who works so hard cleaning up the mess of the oft mistreated human machine, will jump for joy when dining here where he can celebrate with you your step on the path of good dining and pure living.

Most foods and grains are seasonal organic or come from known local farms, some of whom are part of the farmer's market on Fridays in our lower parking lot. Foods are prepared using the healthy oils: olive, nut, palm, coconut and in some dishes finished with just a bit of butter. Our meats and fishes are slow cooked in water temperatures that do not exceed 180 degrees thus saving the body the oxidative fallout from searing in hot oils or cooking at high temperatures. Our water is first treated by reverse osmosis to remove fluoride and other chemicals; then alkalized for your healing. We are continuing our research to bring to you produce from farms not using GMO seeds or sprays and finding GMO free products. This is a daunting task since two thirds of our foods are now infected with GMO's in spite of mounting evidence of the harmful effects.

Our chickens and beef are raised naturally and grass fed. Our fish is wild, line caught or ocean raised; sauces are made with as minimal dairy products as possible. The kitchen has mainly stainless steel cookery. We prepare most all foods on premises with no food colorings, preservatives, refined sugars or flours, or chemicals. Most of our breads are baked in house as are the deserts. Many of our wines are organic or sustainable and we have a "wine substitute" in the form of a fermented elixir called "Jun".

The food is prepared with the greatest of care and creativity and charged with the vibrational of the violet flame of the Seventh Ray for perhaps your personal transportation to a higher plane.

To know more do visit our bookstore, The Spiral Staircase, located at the top of the stairs. Dining creekside at the Inn with the cradle of the Topanga mountains, next to the Mother flow of water, is a unique experience. Please rest unhurried and partake of the angelic vibrations here, to experience a timelessness of what can become the coming culture of this new golden age.