



2024

INN OF THE SEVENTH RAY

TOPANGA CALIFORNIA

EST 1975

SEAFOOD BAR

Snow Crab Legs •
Shrimp w/ Cocktail Sauce •
Olive Oil Poached Calamari
Salad, Basil, Olives, Piquillo
Peppers

FRUIT BAR

Seasonal Fruits With Yogurt
Berry Sauce & Crème
Fraiche

BAGEL BAR

Assorted Bagels, Cream
Cheese, Gravlox, Red Onion
and Capers, Tofu Cream
Cheese Available.

WAFFLE BAR

Organic Seasonal Berries,
Whipped Cream, Crème
Fraiche & Pure Maple Syrup,
Gluten Free Waffles Available

SALADS & SOUP

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

RAW SALAD

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

*Easter Egg Hunt
for the Kids In The Creek -
All Day Long!*



NATURALLY DYED EASTER EGGS

Using Red and Yellow Onion Skins & Red Beets

PASTRY BAR

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

VEGAN DESSERT BAR

Carob Brownies • Apple Mango Crisp
• Hazelnut Lemon Gluten-Free Cake
w/Tofu Frosting • Date Nut Squares •
Blueberry Scones • Banana Nut Bread
• Blueberry Cobbler • Lemon Tart
• Coconut Panna Cotta • Gluten-free
Espresso Cake

DESSERT BAR

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

TRADITIONAL MAIN COURSES

Eggs Benedict w/ Duck Bacon
Grilled Chicken Green Apple Sausage w/ Fennel, Apple & Caramelized Onions
Chipotle Barbeque Free Range Chicken
Roasted Wild Pacific Yellowtail w/ Preserved Lemon & Tarragon Buerre Blanc
Boneless Roasted Leg of Lamb, Yams, Rosemary Lamb Jus
* Plus all Items from the Vegetarian Menu

VEGETARIAN MAIN COURSES



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

TRADITIONAL MENU \$85

VEGETARIAN MENU \$79

Children 4-12 = \$4 per year old

Includes 1 glass of Champagne,
Lemonade or Sparkling Cider