



### 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 my 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 than 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.

♥ / can be prepared vegan

⊗ / can be prepared gluten-free

choose one: first course: the soul recognition

#### ARUGULA & LADY APPLE SALAD ⊗

spiced pepitas, goat cheese, shaved vegetables, champagne vinaigrette

Bold Wine Co <sup>22</sup> Zabala & Griva Vineyard Arroyo Seco, Monterey

#### KALUGA CAVIAR

yuzu creme fraiche, dill, classic accoutrements

Domaine Carneros <sup>19</sup> Brut Napa Valley

#### TRUFFLED BRIE & SALT CRUSTED POTATO ⊗

fresh winter truffle, sorrel, local honey, chives

Raventos <sup>20</sup> di Nit Conca del Riu Anoia, Spain

second course: the merger

#### WILD MUSHROOM SOUP ⊗

anise croutons, chive

Borgoluce <sup>NV</sup> Brut Valdobbiadene, Italy

choose one: third course: the uniting of diversities

#### VEGETABLE LOVERS MEDLEY ⊗

smoked tofu cream & olive tapenade, herb marinated artichoke hearts & zoe olive oil, grilled asparagus & miso, cucumber & tomato salad with cumin lemon dressing

Chateau de Coulaire <sup>21</sup> Chinon Les Picasses France

#### YELLOW FIN TUNA CRUDO ⊗

white ponzu, pickled mustard seeds, herbs, cucumber & olives

Jermann <sup>22</sup> Pinot Grigio Friuli, Italy

choose one: fourth course: the rapture of the feast

#### BLACK TRUFFLE RISOTTO ⊗

parmesan, black truffles, brown butter

G.D Vajra <sup>20</sup> Nebbiolo Langhe, Italy

#### CHILEAN SEA BASS ⊗

flageolet beans, winter vegetables, roasted garlic, fennel, saffron fume

Domaine Eden <sup>19</sup> Chardonnay Santa Cruz Mtns

#### 8-HOUR BRAISED PRIME SHORT RIB ⊗

2-year aged cheddar whipped potato, confit vegetables, fig onion jam, bone marrow demi-glace

Domaine Eden <sup>18</sup> Cabernet Santa Cruz Mtns

choose one: fifth course: the fruits of the twin flames

#### ♥ MIXED BERRY CRUMBLE ⊗

whipped lime coconut cream

La Perlina <sup>NV</sup> Moscato Veneto, Italy

#### LEMON TART ⊗

torched meringue, sumac, pie crust crumble

Oro Puro <sup>NV</sup> Sauvignon Blanc/Semillon Napa Valley

#### TRIPLE CHOCOLATE CAKE

cinnamon crumb, brown butter powder

Quinta Do Infantado <sup>15</sup> Vintage Porto

traditional

2024

*choose one: first course: the soul recognition*

♥ ARUGULA & LADY APPLE SALAD ☒

*spiced pepitas, goat cheese, shaved vegetables, champagne vinaigrette*

Bold Wine Co <sup>22</sup> Zabala Vineyard Arroyo Seco, Monterey

TRUFFLED BRIE & SALT CRUSTED POTATO ☒

*fresh winter truffle, sorrel, local honey chives*

Raventos <sup>19</sup> di Nit Conca del Riu Anoia, Spain

*second course: the merger*

♥ WILD MUSHROOM SOUP ☒

*anise croutons, chives*

Borgoluce <sup>NV</sup> Brut Valdobbiadene, Italy

vegetarian

*one for the table: third course: the uniting of diversities*

♥ VEGETABLE LOVERS MEDLEY ☒

*smoked tofu cream & olive tapenade, herb marinated artichoke hearts & zoe olive oil, grilled asparagus & miso, cucumber & tomato salad with cumin lemon dressing*

Chateau de Coulaire <sup>21</sup> Chinon, Les Picasses France

*choose one: fourth course: the rapture of the feast*

♥ BLACK TRUFFLE RISOTTO ☒

*parmesan, black truffles, brown butter*

G.D Vajra <sup>20</sup> Langhe, Italy

♥ CRISPY CAULIFLOWER ☒

*sweet miso pepper puree, confit lemon, marcona almonds, salmoriglio*

Ojai <sup>22</sup> Syrah Piedrasassi Santa Barbara

♥ FALAFEL & VEGETABLES ☒

*hummus, spring vegetables, mustard frill, pickled carrots & onions*

Bedrock <sup>21</sup> Bedrock Heritage Vineyard Sonoma

*choose one: fifth course: the fruits of the twin flames*

♥ MIXED BERRY CRUMBLE ☒

*whipped lime coconut cream*

La Perlina <sup>NV</sup> Moscato Veneto, Italy

LEMON TART ☒

*torched meringue, sumac, pie crust crumble*

Oro Puro <sup>NV</sup> Sauvignon Blanc/Semillon Napa Valley

TRIPLE CHOCOLATE CAKE

*cinnamon crumb, brown butter powder*

Quinta Do Infantado <sup>15</sup> Vintage Porto



# INN OF THE SEVENTH RAY

TOPANGA CALIFORNIA

EST 1975

## VALENTINE'S DAY

vegetarian menu choices	\$160
traditional menu choices	\$175
wine pairing	\$65

♥ / can be prepared vegan  
☒ / can be prepared gluten-free

*\*due to holiday volume and the precise nature of our cooking methods we can not accommodate substitutions or modifications of this menu. thank you so much for your understanding.*