



2023

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
and pure Maple Syrup, Gluten
Free Waffles Available

PASTRY BAR

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



NATURALLY DYED EASTER EGGS

Using Red and Yellow Onion Skins & Red Beets

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

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

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

VEGAN SALAD BAR

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

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 \$75

VEGETARIAN MENU \$70

Children 4-12 = \$4 per year old

Includes 1 glass of Champagne,
Lemonade or Sparkling Cider