

*first course: the merger*

**CREAMY TOMATO BISQUE**

*sourdough croutons, thai basil oil*

Horse & Plow <sup>16</sup> Carignane Rosé North Coast

*choose one: second course: the soul recognition*

**FRISÉE & LADY APPLE SALAD**

*spiced pepitas, goat cheese, cured duck, champagne vinaigrette*

Gruet <sup>NV</sup> Brut Blanc de Noir New Mexico

**OSETRA CAVIAR BLINIS**

*egg, lemon crème*

*fraîche, chives*

Gruet <sup>NV</sup> Brut Blanc de Noir New Mexico

**CODDLED EGG & TRUFFLE**

*black truffle whipped potatoes, normandy butter herbed croutons*

Raventos <sup>13</sup> di Nit Penedes, Spain

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

**VEGETABLE LOVERS MEDLEY FOR TWO**

*spiced yam & sunchoke puree, herb marinated artichoke hearts & zoe olive oil, basil & beet salad & reisling vinaigrette, cucumber & tomato salad with cumin & lemon dressing*

La Grange Tiphane <sup>15</sup> Bel Air Touraine-Amboise, France

**SEAFOOD LOVERS MEDLEY FOR TWO**

*shrimp ceviche with coconut & lime, spicy tuna with puffed rice, smoked yellowtail & radish, evoo poached calamari & herb salad*

Pedralonga <sup>15</sup> Terra de Godos Albarino Rias Baixas, Spain

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

**BLACK TRUFFLE RISOTTO**

*parmesan, brown butter, chives*

Roux Pere et Fils <sup>15</sup> Les Charmes Chambolle Musigny 1er Cru France

**SLOW POACHED LOCH DUART SALMON**

*saffron potato, leek puree, beet reduction, fennel, grapefruit*

Lompoc Wine Co <sup>14</sup> Pinot Noir Sta Rita Hills

**WILD CAUGHT JOHN DORY**

*white bean vegetable succotash, roasted garlic, fennel, smoked paprika*

Monte Bernardi <sup>14</sup> Chianti Classico Panzano, Italy

**PAN ROASTED FILET MIGNON**

*artichoke & leek potato cake, asparagus, black vinegar braised cippolini onion*

Cote Bonneville <sup>07</sup> Carriage House - Dubrul Vineyard Yakima Valley

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

**BANANA BREAD PUDDING**

*caramel, cookie crumble, vanilla bean ice cream*

Bodegas Los Bermejo Malvasia Naturalmente Dulce Lanzarote, Spain

**VERMONT MAPLE CHEESECAKE**

*champagne macerated berries, shiso*

La Perlina Moscato Veneto, Italy

**CHOCOLATE & ESPRESSO**

*dark chocolate cake, streusel, white chocolate, espresso ice cream*

Quinta do Infantado <sup>11</sup> Late Bottle Vintage Porto, Portugal

traditional



*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 alkalinized 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.

2018

vegetarian

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sourdough croutons, thai basil oil  
Horse & Plow <sup>16</sup> Carignane Rosé North Coast

*choose one: second course: the soul recognition*

♡ FRISÉE & LADY APPLE SALAD  
spiced pepitas, goat cheese,  
champagne vinaigrette  
Gruet <sup>NV</sup> Brut Blanc de Noir New Mexico

CODDLED EGG & TRUFFLE  
black truffle whipped potatoes,  
normandy butter herbed croutons  
Raventos <sup>13</sup> di Nit Penedes, Spain

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

♡ VEGETABLE LOVERS MEDLEY FOR TWO  
spiced yam & sunchoke puree, herb marinated artichoke  
hearts & zoe olive oil, basil & beet salad & reisling vinaigrette,  
cucumber & tomato salad with cumin & lemon dressing  
La Grange Tiphane <sup>15</sup> Bel Air Touraine-Amboise, France

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

♡ BLACK TRUFFLE RISOTTO  
parmesan, brown butter, chives  
Roux Pere et Fils <sup>15</sup> Les Charmes Chambolle Musigny 1er Cru France

♡ HALF ROASTED CAULIFLOWER  
sweet miso pepper puree, confit lemon,  
marcona almonds, salmoriglio  
Monte Bernardi <sup>14</sup> Chianti Classico Panzano, Italy

♡ CRISPY FAUX VEGAN DUCK  
baby bok choy, heirloom carrots,  
buckwheat noodles, miso-ginger emulsion  
Eric Texier <sup>14</sup> Chat Fou Cote du Rhone France

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

♡ TRIO OF SORBETS  
blackberry champagne, coconut, blood orange  
La Perlina Moscato Veneto, Italy

♡ PINEAPPLE POLENTA CAKE  
pineapple rum chutney, crème fraiche ice cream  
Gunderloch <sup>12</sup> Messidor Beerenauslese Rheinhessen Germany

VERMONT MAPLE CHEESECAKE  
champagne macerated berries, shiso  
La Perlina Moscato Veneto, Italy

CHOCOLATE & ESPRESSO  
dark chocolate cake, streusel, white chocolate, espresso ice cream  
Quinta do Infantado <sup>11</sup> Late Bottle Vintage Porto, Portugal

♡ = can be prepared vegan

Inn

OF THE SEVENTH RAY

VALENTINE'S DINNER

vegetarian menu choices: \$115 per person  
traditional menu choices: \$130 per person  
supplemental wine pairing: \$45 per person