



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  
Domaine Carneros <sup>13</sup> Brut Carneros, Napa

CAVIAR & UNI BRIOCHE TOAST

yuzu creme fraiche,  
dill  
Domaine Carneros <sup>13</sup> Brut Carneros, Napa

TRUFFLED BRIE & SALT CRUSTED POTATO ⊗

perigord truffle, sorrel,  
local honey  
Raventos <sup>15</sup> di Nit Penedes, Spain

second course: the merger

WILD MUSHROOM SOUP ⊗

anise croutons, chive  
Red Car <sup>16</sup> Pinot Noir Rosé Sonoma

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

Tatomer <sup>16</sup> Gruner Veltliner Meersboden Santa Barbara

SEAFOOD LOVERS MEDLEY FOR TWO ⊗

shrimp ceviche with coconut & lime, spice seared  
tuna & white ponzu, smoked yellowtail & radish,  
evoo poached calamari & herb salad

Pieropan <sup>16</sup> Garganega-Trebbiano Soave Classico Italy

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 ⊗

celery root, crispy black garlic quinoa,  
raw celery fennel, citrus  
Sandhi <sup>15</sup> Pinot Noir Santa Barbara

WILD CAUGHT JOHN DORY ⊗

flageolet beans, winter vegetables,  
roasted garlic, fennel, creamy lobster glace  
Turley <sup>16</sup> Cinsault Bechtoldt Vineyard Lodi

OVEN ROASTED FILET MIGNON ⊗

truffle whipped potato, watercress & salmoriglio,  
vinegar braised cippolini onion, port demi  
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  
Mery <sup>NV</sup> Pineau de Charentes, France

VERMONT MAPLE CHEESECAKE ⊗

champagne macerated berries, shiso  
La Perlina <sup>NV</sup> Moscato Veneto, Italy

TRIPLE CHOCOLATE CAKE

cinnamon crumb, brown butter powder  
Vial Magnares <sup>NV</sup> Banyuls France

traditional

choose one: first course: the soul recognition

♥ ARUGULA & LADY APPLE SALAD ☒

spiced pepitas, goat cheese, shaved  
vegetables, champagne vinaigrette

Domaine Carneros <sup>13</sup> Brut Carneros, Napa

TRUFFLED BRIE & SALT CRUSTED POTATO ☒

perigord truffle, sorrel,  
local honey

Raventos <sup>15</sup> di Nit Penedes, Spain

second course: the merger

♥ WILD MUSHROOM SOUP ☒

anise croutons, chives

Red Car <sup>16</sup> Pinot Noir Rosé Sonoma

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

Tatomer <sup>16</sup> Gruner Veltliner Meersboden Santa Barbara

choose one: fourth course: the rapture of the feast

♥ BLACK TRUFFLE RISOTTO ☒

parmesan, brown butter, chives

Roux Pere et Fils <sup>05</sup> Les Charmes Chambolle Musigny 1er Cru France

♥ CRISPY CAULIFLOWER ☒

sweet miso pepper puree, confit lemon,  
marcona almonds, salmon riglio

Ampelia <sup>16</sup> Unilitro Costa Toscana

♥ CRISPY VEGAN FAUX-DUCK

rosemary polenta, parsnips,  
sauce vierge

Bedrock <sup>16</sup> Zinfandel Evangelho Vineyard Contra Costa

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

♥ TRIO OF SORBETS ☒

blackberry, mango, blood orange

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

♥ PINEAPPLE POLENTA CAKE ☒

pineapple rum chutney, coconut ice cream

Chateau Dauphine <sup>11</sup> Loupiac, France

VERMONT MAPLE CHEESECAKE ☒

champagne macerated berries, shiso

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

TRIPLE CHOCOLATE CAKE

cinnamon crumb, brown butter powder

Vial Magnares <sup>NV</sup> Banyuls France

♥ / can be prepared vegan

☒ / can be prepared gluten-free

vegetarian

Inn  
OF THE SEVENTH RAY

VALENTINE'S DAY

vegetarian menu choices	\$120
traditional menu choices	\$135
wine pairing	\$45