

appetizers

CHARRED LEEK & POTATO SOUP ●	13
<i>house-made soup, diced chives alternate vegan soup upon request</i>	
BEETS & WHIPPED BLACK PEPPER CREME FRAICHE	18
<i>radicchio, agave & onion ash furikake</i>	
MIXED BABY GREEN SALAD ▼●	16
<i>tomato, onions, walnuts, radish, lemon thyme vinaigrette add organic chicken....9, shrimp, salmon or steak...13, diver scallops....20</i>	
ROMAINE & VEGGIE CAESAR ●	17
<i>red onion, cucumber, tomato, radish, romano cheese. croutons add organic chicken....9, shrimp, salmon or steak...13, diver scallops....20</i>	
ARUGULA & LADY APPLE SALAD ▼●	17
<i>spiced pepitas, goat cheese, shaved vegetables, champagne vinaigrette add organic chicken....9, shrimp, salmon or steak...13, diver scallops....20</i>	
CREAMY TRUFFLE RISOTTO ▼●	20
<i>parmesan, black truffle, chives, truffle oil</i>	
ARTISAN CHEESE PLATE ●	23
<i>4 locally curated cheeses with honeycomb, quince, crostini, marcona almonds</i>	
ROASTED MUSHROOM TOAST ●	19
<i>shimeji & oyster mushrooms, sherry tarragon cream</i>	
YELLOWFIN TUNA CRUDO ●*	21
<i>white ponzu, pickled mustard seeds, herb, cucumber and olive</i>	
CRISPY SHRIMP CAKES	19
<i>sauce louis, piquillo pepper, parsley, fennel</i>	
BEEF TARTARE *	20
<i>hand cut filet mignon, truffled egg, green apple, soy, toasted brioche</i>	
GRILLED SPANISH OCTOPUS ●	24
<i>olive oil & lemon poached tomato, olives & garlic, rosemary polenta</i>	
JUMBO SHRIMP COCKTAIL *	24
<i>4 jumbo shrimp, cocktail sauce, lime aioli & lemon</i>	

entrées

GNOCCHETTI PASTA WITH SUNFLOWER PESTO	30
<i>house made gnocchetti, asparagus, snap peas, parmesan, watercress, lemon oil add organic chicken....9, shrimp, salmon or steak...13, diver scallops....20</i>	
CREAMY TRUFFLE RISOTTO ▼●	32
<i>parmesan, black truffle, chives, truffle oil add organic chicken....9, shrimp, salmon or steak...13, diver scallops....20</i>	
CRISPY HALF CAULIFLOWER ▼●	29
<i>salmoriglio, marcona almonds, sweet pepper puree</i>	
FALAFEL & VEGETABLES ▼●	29
<i>hummus, spring vegetables, mustard frill, pickled carrots & onions</i>	
RIGATONI WITH CREEKSTONE BLACK ANGUS RAGU	33
<i>house made rigatoni pasta, slow cooked tomato & black angus beef ragu, parmesan & fennel pollen</i>	
OVEN ROASTED SEA BASS ●	39
<i>saffron Fumet, sancerre wine braised leeks & salsify, grapes & frisee</i>	
PAN SEARED LOCH DUART SALMON ●	38
<i>celery root, fennel citrus salad, roasted beet & smoked lardon vinaigrette</i>	
SEARED DIVER SCALLOPS ●	44
<i>wild mushrooms, snap peas & tendrils, artichoke creme, charred lemon</i>	
CHAR ROASTED MARY'S HALF CHICKEN ●	37
<i>white balsamic honey vinaigrette, roasted fennel carrots & cauliflower, garlic dukkah</i>	
8-HOUR BLACK VINEGAR BRAISED SHORT RIB ●	48
<i>creamy rosemary polenta, duck bacon brussel sprouts, caramelized onion & fig jam</i>	
8oz OVEN ROASTED FILET MIGNON ●*	58
<i>roasted garlic whipped potatoes, watercress, salmoriglio, vinegar braised cipollini onion add shrimp...13, diver scallops....20</i>	



INN OF THE
SEVENTH RAY
TOPANGA CALIFORNIA
EST 1975

**FRESH BAKED
RUSTIC BREAD**
*fennel seed butter, maldon sea salt,
himalayan rock salt*
6

**INN-MADE
GLUTEN-FREE BREAD** ●
*fennel seed butter, maldon sea salt,
himalayan rock salt*
6

sides

CRISPY BRUSSEL SPROUTS ●	14
<i>charred pineapple aioli, pumpkin seed & garlic dukkah, parmesan</i>	
CREAMY POLENTA ●	13
<i>soft polenta, mascarpone, rosemary</i>	
ROASTED VEGETABLES ▼●	12
<i>market selection, roasted & sautéed</i>	
ROASTED GARLIC WHIPPED POTATOES ●	14
<i>whipped yukon gold potatoes, roasted garlic, chives</i>	

all dishes are subject to market availability and may change accordingly from day to day. our produce is sourced from local farmer's when possible and our herbs are local or foraged from topanga canyon. menu descriptions are not exhaustive so please alert your server to any allergies.

consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness. *

▼ can be prepared vegan
● can be prepared gluten-free