



2026

INN OF THE SEVENTH RAY

TOPANGA CALIFORNIA

EST 1975

SEAFOOD BAR

Poached Salmon •
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 & 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 • Raw
Cucumber, Green Apple &
Avocado Soup

RAW SALAD

Kale, Radicchio, Pumpkin Seed •
Watercress Daikon • Papaya
Salad • Carrot & Walnut

VEGAN SALAD BAR

Marinated Beet • Broccoli Salad •
• Quinoa with Dried Fruit &
Soft Herbs

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

TRADITIONAL MAIN COURSES

Eggs Benedict w/ Creamy Artichoke & Spinach Spread, Hollandaise Sauce
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,
Olive Oil Roasted Red & Purple Herb Potatoes
Rigatoni Pasta & Artichoke Puttanesca
Asparagus, Broccoli & Bell Pepper, Herbed Vegetarian Quiche
Eggs Benedict w/ Spinach & Artichoke Cream & Chive Hollandaise
Scrambled Eggs w/ Coconut Oil

TRADITIONAL MENU \$88
VEGETARIAN MENU \$79

Children 4-12 = \$4 per year old

Includes 1 glass of Champagne,
Lemonade or Sparkling Cider