

# Mothers Day

2024



INN OF THE  
SEVENTH RAY  
TOPANGA CALIFORNIA  
EST 1975

## appetizers

**CHARRED LEEK & POTATO SOUP** ● 14  
house-made soup, diced chives  
alternate vegan soup upon request

**MIXED BABY GREEN SALAD** ▼ 18  
tomato, onions, walnuts, radish, lemon-thyme vinaigrette  
add: organic chicken 10, shrimp, salmon, or steak 16, diver scallops 20

**ROMAINE & VEGGIE CAESAR** ● 18  
red onion, cucumber, tomato, radish, romano cheese croutons  
add: organic chicken 10, shrimp, salmon, or steak 16, diver scallops 20

**ARUGULA & LADY APPLE SALAD** ● ▼ 18  
spiced pepitas, goat cheese, shaved vegetables, champagne vinaigrette  
add: organic chicken 10, shrimp, salmon, or steak 16, diver scallops 20

**CREAMY TRUFFLE RISOTTO** ● ▼ 24  
parmesan, black truffle, brown butter

**YELLOWFIN TUNA CRUDO** \* ● 23  
white ponzu, pickled mustard seed, cucumber, olive

**CRISPY SHRIMP CAKES** 21  
sauce louis, piquillo pepper, parsley, fennel

**SHRIMP COCKTAIL** 24  
8 poached shrimp, cocktail sauce, lime aioli, lemon

## entrées

**GNOCCHETTI PASTA WITH SUNFLOWER PESTO** 33  
house made gnocchetti, asparagus, snap peas, parmesan, lemon oil  
add: organic chicken 10, shrimp, salmon, or steak 16, diver scallops 20

**CREAMY TRUFFLE RISOTTO** ● ▼ 39  
parmesan, black truffle, chives, brown butter  
add: organic chicken 10, shrimp, salmon, or steak 16, diver scallops 20

**CRISPY HALF CAULIFLOWER** ● ▼ 34  
salmoriglio, marcona almonds, sweet pepper puree

**PAN SEARED LOCH DUART SALMON** \* 43  
preserved lemon fregola, asparagus, confit shallot, fennel,  
huckleberry pinot reduction

**CHAR ROASTED MARY'S HALF CHICKEN** ● 42  
white balsamic honey vinaigrette, roasted carrots, fennel,  
garlic dukkah

**8-HOUR BLACK VINEGAR BRAISED SHORT RIB** ● 55  
rosemary polenta, duck bacon brussel sprouts, caramelized onion & fig jam

**8oz OVEN ROASTED CREEKSTONE FARM FILET** 64

**MIGNON** \* ●  
roasted garlic whipped potatoes, watercress, salmoriglio, vinegar braised  
cipollini onion  
add shrimp 16 diver scallops 20

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

8

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

9

## sides

**CREAMY POLENTA** ●  
soft polenta, mascarpone,  
rosemary

14

**ROASTED VEGETABLES** ● ▼  
market selection, roasted  
& sautéed

13

**ROASTED GARLIC  
WHIPPED POTATOES** ●  
whipped yukon gold potatoes,  
roasted garlic, chives

14

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