

Magdalena

Sunday Supper

Prix Fixe | \$65

First

Prawn Cocktail, Marie Rose Sauce, Iceberg & Brown Bread
or
Seasonal Soup

Second

Whole Roasted Angus Beef Tenderloin, Yorkshire Pudding,
Greens & Roots, Roast Potatoes, Gravy & Horseradish

Third

Basque Style Cheesecake, Date Caramel & Earl Grey
Ice Cream



Magdalena

Sunday Supper A la carte

Good Old Bread & Butter

First

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| Seasonal Soup of The Moment | \$18 |
| Karma Farms Herb Marinated Burrata, Artichoke & Basil Pesto, Cured Ham & Tomato Confit | \$19 |
| Grilled White & Green Asparagus Chorizo, Limequat, Quail Egg & Smoked Onion Aioli | \$20 |
| Karma Farms Sandlot Green Salad With Green Goddess Dressing | \$19 |
| Fried Oysters, Seaweed Salt, Lime Leaf Mayonnaise & Cinnamon Pickled Cucumbers | \$26 |

Second

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| Whole Roasted Angus Beef Tenderloin, Yorkshire Pudding, Greens & Roots, Roast Potatoes, Gravy & Horseradish | \$45 |
| Fillet of Maryland Rockfish, Spring Asparagus, Egg Vinaigrette, Tomato & Shallot | \$40 |
| 16oz French Veal Chop, Truffled Cauliflower Puree, Spring Peas, Rosemary & Lemon | \$55 |
| English Pea Raviolis, Wild Mushrooms, English Peas, Fava Beans & Capers | \$29 |
| Crispy Duck Leg Confit, Housemade Tater Tots, Dried Cherry & Baby Fennel | \$35 |
| Fillet of Wild Alaskan Halibut, Squid Ink Pasta, Sauté of Artichoke, Alliums & Squash Blossom, Meyer Lemon Butter Sauce | \$45 |

Third \$15 Each

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| Dark Chocolate & Peanut Caramel Tart, Salted Caramel Ice Cream |
| Lemon Verbena Cheesecake, Honey Graham Crust & Candied Citrus Poppy Seed Meringue |
| Chef's Selection of Homemade Ice Creams & Sorbets |
| Selection of Two Artisanal Cheeses, Homemade Crackers & Chutney |
| Basque Style Cheesecake, Date Caramel & Earl Grey Ice Cream |

