

Magdalena

Sunday Supper

Prix Fixe | \$58

First

Maryland Soft Shell Crab
Remoulade Sauce

Second

Filet of Bronzini
Chinese Broccoli, Fennel Puree & Fingerling Potatoes

Third

Meyer Lemon Posset
Jasmine-Huckleberry Granita



Magdalena

Sunday Supper A la carte

First

Karma Farms Herb Marinated Burrata
Artichoke & Basil Pesto, Cured Ham,
Tomato Confit & Eggplant Chips \$20

Spring Ceviche, Lychees,
Sweet Potato & Pickled Strawberries \$22

Chilled Jumbo Paradise Shrimp
Cocktail Sauce & Bergamot Mayonnaise \$27

Karma Farms Sandlot Green Salad With
Green Goddess Dressing \$19

Fried Oysters, Seaweed Salt, Lime Leaf
Mayonnaise & Cinnamon Pickled Cucumbers \$26

Second

Filet of Maryland Rockfish
Spring Asparagus, Hollandaise Sauce
& Caramelized Shallot \$40

Filet of Wild Alaskan Halibut
Squid Ink Pasta, Sauté of Artichoke,
Alliums & Fava Beans, Meyer Lemon Butter Sauce \$45

16oz. French Veal Chop or Striploin
Truffled Cauliflower Purée, Spring Peas,
Rosemary & Lemon \$55/\$48

English Pea Raviolis, Wild Mushrooms,
English Peas, Fava Beans & Capers \$29

Crispy Duck Leg Confit, House-made Tater Tots,
Dried Cherry & Baby Fennel \$35

Third \$15 Each

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

Strawberries & Cream
Buttermilk Panna Cotta & Strawberry-Champagne Sorbet

