



# Magdalena



Magdalena, a seasonally-inspired restaurant, allows us four opportunities a year to showcase and share the amazing ingredients of each season — the veritable bounty of the earth sourced locally, nationally and internationally — with our guests and colleagues.

Executive Chef Mark Levy tells a story on each plate. Inspired by travel, various terroirs and traditions close to home, his creative combinations are bold, flavorsome, and unique — using layers of texture and temperatures to give a sense of intrigue and excitement. Today, we are sourcing these ingredients locally and sustainably more than ever, forming and growing new relationships along the way. Our commitment to products of the highest quality leads to evolving menus for our guests, which can be whimsical, subtle and sometimes over the top indulgent. Please enjoy yourself this evening and consider yourself a friend of Magdalena.

## COCKTAILS

MR. ANTIBODY	15	Elijah Craig Small Batch Bourbon, Q Ginger Beer, Scotch Float
A GIRL'S BEST FRIEND	17	Pilar Blonde Rum, Yellow Chartreuse, Luxardo Liqueur, Lemon, Quince
SWEATER WEATHER	17	Copper & King Old Tom Gin, Spiced Cider, Lime, Rum
BEE'S KNEES	16	Belvedere SE Rye Vodka, Honey, Lemon & Orange Bitters
THE PASSIONATE KISS	18	House-made Vanilla Bean Vodka, Liquid Alchemist Passionfruit, Cava
LEAP OF FAITH	19	<i>Milk Washed</i> Ardbeg 10, Meyer Lemon, Ras El Hanout Tea, Allspice & Sumac

## NON-ALCOHOLIC

HARVEST CHEER	11	Maple, Apple, Cinnamon, Nutmeg
"KIR ROYALE"	12	Ginger Ale, Cherry & Lemon
WINTER BRIDE	10	Ginger Beer, Rosemary & Lime

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*





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CHEF'S TASTING MENU | 90  
WITH SOMMELIER'S PAIRINGS | 145

PEEKYTOE CRAB Heirloom Carrots, Coriander Seed & Hollandaise Sauce  
*Claude Lafond "Clos Fussay" Tête de Cuvée, Reuilly, France 2018*

CURED JAPANESE HAMACHI Kohlrabi "Kombu", Ice Lettuce, Seaweed & Oyster-Wasabi Sauce  
*Antonopoulos Moschofilero, Peloponnese, Greece 2018*

SEARED HUDSON VALLEY FOIE GRAS Salad of House-Cured Duck Ham, Poached Quince & Black Truffle Vinaigrette  
*Châteaux Les Grandes Terres, Cadillac 2013*

PRIME BEEF TENDERLOIN Potato Fondant, Cipollini Onions & Café de Paris Butter  
*Azienda Agricola Tintero Elvio Nebbiolo, Langhe, Piemonte 2016*

OR

SALMON & SCALLOP Truffle Sunchoke Purée, White Beans, Country Ham, Black Trumpets & Riesling  
*Schieferkopf Riesling Trocken-Sec, Baden, Germany 2016*

BAKED ALASKA ON VACATION Mimosa Sorbet, Olive Oil Cake & Citrus Meringue  
*LaLuca Prosecco Superiore, Valdobbiadene, Italy NV*

COFFEE & PETIT FOURS

*No substitutions or dietary accommodations. Whole table participation required.*

*Gratuity of 20% will be added to parties of 6 or more.*

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## SEAFOOD PLATTERS

Stellar Bay Oysters, Paradise Shrimp, Ceviche

55 | 75 | 100

## SIBERIAN CAVIAR SERVICE

Housemade Potato Chips & Crème Fraîche

0.5 oz | 60

1 oz | 120

## COLD | 20

PEEKYTOE CRAB Heirloom Carrots, Coriander Seed & Hollandaise Sauce

PRIME BEEF TENDERLOIN TARTARE Bay Leaf Mayonnaise, Pickled Apple, Crispy Idaho Potato & Preserved Black Truffle

CURED JAPANESE HAMACHI Kohlrabi "Kombu", Ice Lettuce, Seaweed & Oyster-Wasabi Sauce

SALAD OF JERUSALEM ARTICHOKES Pickled Grapes, Roasted Hazelnuts, Shaved Fennel & Absinthe Mustard Vinaigrette

HOUSE CURED HAM TERRINE House Pickles & Apple-Rasin Chutney, Fried Quail Egg & Toast

## HOT | 20

STELLAR BAY OYSTER CHOWDER Smoked Bacon, Mirepoix, Yukon Gold Potatoes & House-made Oyster Cracker

GINGERED SWEET POTATO BISQUE Roasted Pears with Whiskey, Milk Fed Pork Terrine & Pearl Barley

NANTUCKET BAY SCALLOPS Cambodian Peppercorn, Scottish Game Ravioli, Celery Root, Apple & Red Wine

TENDER HIBACHI GRILLED OCTOPUS Flavors of Tom Yum, Black & Pickled Lime

SEARED HUDSON VALLEY FOIE GRAS Salad of House-Cured Duck Ham, Poached Quince & Black Truffle Vinaigrette

*Supplement \$10*

*All items available for à la carte purchasing.*

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## ENTRÉE | 40

MILK FED PORK TWO WAYS	Hakurei Turnips, Honey Crisp Apple Purée & Chorizo Sauce
MEDITERRANEAN SEA BASS	Peekytoe Crab, Le Ratte Potatoes & Meyer Lemon-Basil Sauce
NEW ZEALAND SALMON	Truffle Sunchoke Pureè, White Beans, Country Ham, Beech Mushrooms & Riesling
POT ROASTED RED CABBAGE	Beet, Pickled Turnip, Spiced Portabello Mushroom & Black Truffle
PRIME BEEF TENDERLOIN	Potato Fondant, Cipollini Onions & Café de Paris Butter <i>Supplement \$10</i>

## DESSERT | 15

PISTACHIO BUDINO	Lychee Sorbet, Crystallized Rose, Saffron
CHOCOLATE CAMPFIRE BOMBE	Chestnut Graham, Lapsang Souchong & Whiskey Ice Cream
BAKED ALASKA ON VACATION	Mimosa Sorbet, Olive Oil Cake & Citrus Meringue
CARAMELIZED PINEAPPLE	Rum Cake, Cumin, Hazelnut & Honeycomb
SELECTION OF 3 ARTISANAL CHEESES	Homemade Chutney & Cheddar-Walnut Crisps <i>Supplement \$5</i>

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