

Eggs on Eggs on Eggs.*

Scallops marinated with green garlic vichyssoise and cucumbers.*

Foie gras tart glazed with granny smith apples and maple.

Provençal white asparagus with pistachio vinaigrette and burrata.

Butternut squash caramelized with pickled ginger and brown butter.

Sautéed morel mushrooms with white corn polenta and wood sorrel.

Cauliflower roasted in king crab butter with toasted almonds and tarragon.

Hand cut tagliolini with aged parmesan and shaved black truffles. 50 additional

The Modern is a non-tipping restaurant. Hospitality Included.

Turbot roasted on the bone with Belgian endive and artichokes.

Roasted beef ribeye with smoked potatoes and lettuce hearts.

Dry aged duck with maitake mushrooms and poached rhubarb.

Grapefruit negroni fizz with tangerine sorbet.

Vanilla bavarois with candied cashew and pear earl grey sorbet.

Apple vacherin with Marcona almond cake and sage ice cream.

Milk chocolate mousse with lime curd and frozen chestnut custard.

Six courses 188 | Wine experience 138 | 238