Eggs on Eggs on Eggs.

Hamachi with red wine poached pears and fresh horseradish.

Foie gras tart glazed with granny smith apples and maple.

Salad of radicchio tardivo with toasted pistachios and burrata.

Honeynut squash caramelized with pickled ginger and brown butter.

Roasted maitake mushrooms with crunchy almonds and polenta.

Seared scallop with cauliflower roasted in crab butter and tarragon.

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

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

Sautéed sea bass with artichokes barigoule and confit Belgian endive.

Beef crusted in aged Comté with smoked potatoes and lettuce hearts.

Dry aged duck with black trumpet mushrooms and preserved Meyer lemon.

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 pairings 138