



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..

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

Butternut squash caramelized with pickled ginger and brown butter.

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

Sautéed morel mushrooms with white corn polenta and a soft boiled egg.

Olive oil poached salmon with caramelized endive and artichokes.

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

Dry aged duck with maitake mushrooms and confit rhubarb.

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

Brioche pudding with armagnac crème anglaise and butterbeer.

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.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118