Eggs on Eggs on Eggs.*

Madai snapper seasoned with smoked dashi and grated radish.*

Foie gras tart glazed with slow roasted peaches and lemon thyme.

Summer pole beans dressed with pistachio vinaigrette and rhubarb.

Sweet corn fricassee with nameko mushrooms and toasted almonds.

Crispy skin salmon with English peas and caramelized onions.

Seared scallop minestrone with summer squash and lemon verbena.

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

Slow cooked pork with roasted eggplant and violet mustard.

Beef crusted in aged Comté with charred artichokes and bone marrow.

Dry aged duck with sautéed blueberries and chanterelle mushrooms.

Green tomato caprese.

Chevre mousse with raspberry coulis and cantaloupe ice cream.

Sweet corn custard with caramel popcorn and blackberry sorbet.

Black Forest torte with kirsch chantilly and cherry cola.

Six courses 188 | Wine pairings 138