

Madai snapper seasoned with smoked dashi and grated radish.*

Foie gras tart, glazed with strawberries and green peppercorns.

Red pears and radicchio with wild sorrel and buttermilk.

Seared scallops with glazed English peas and black garlic.

Cauliflower cooked in crab butter with toasted almonds.

Grilled Provençal asparagus with white polenta and a poached egg.

Olive oil poached salmon glazed in spring vegetables and herbs.

Roasted Berkshire pork with green asparagus and caramelized rhubarb.

Beef and morel mushrooms marinated in ramps and bone marrow.

Dry aged duck with confit Belgian endive and Thai basil.

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

Brioche pudding with armagnac crème anglaise and butterbeer.

Creamy carrot cake with black walnut crunch and sorrel sorbet.

Passion fruit meringue with green pea mousse and lychee sorbet.

Pistachio mousse with milk chocolate and pistachio ice cream.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118