Eggs on Eggs on Eggs.

Hamachi tartare seasoned with smoked dashi and grated radish.

Foie gras tart glazed with sliced peaches and lemon thyme.

Haricot vert and rhubarb marinated in toasted pistachios and sorrel.

Morel mushroom fricassee with green almonds and fava beans.

Sautéed sea bass 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 and artichokes marinated in pickled ramps and bone marrow.

Dry aged duck with wild 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