

Madai snapper seasoned with smoked dashi and grated radish.*

Foie gras tart, glazed with green strawberries and peppercorns.

French white asparagus with roasted red pears and wild sorrel.

Seared scallops with glazed English peas and black garlic.

Cauliflower cooked in crab butter with toasted almonds.

Grilled green asparagus with white polenta and a poached egg.

Sautéed sea bass with chanterelle mushrooms and lemon verbena.

Roasted Berkshire pork with morcilla sausage, glazed turnips and rhubarb.

Beef and artichokes, marinated in grilled ramps and bone marrow.

Dry aged duck with poached apricots and Belgian endive.

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.

Milk chocolate bavarois with hazelnut streusel and pistachio ice cream.

One in six kids in America lives with hunger.

How can you help?

Donate \$5 today to No Kid Hungry... and **we'll give you a \$10**

voucher to use at any of Union Square Hospitality Group's full-ser-

vice restaurants and bars from now through Labor Day.

Together we are making no kid hungry a reality.

Learn more at NoKidHungry.org



**UNION SQUARE
HOSPITALITY GROUP**

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118