Eggs on Eggs on Eggs.*

Hamachi marinated in smoked dashi with green apples and kohlrabi.*

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

Pole beans dressed in pistachio vinaigrette with red plums and savory.

Chanterelle mushroom fricassee with glazed spinach and juniper.

Sautéed halibut with artichokes barigoule and caramelized onions.

Seared scallops with cauliflower roasted in crab butter and almonds.

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

Slow cooked pork with roasted eggplant and sweet peppers.

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

Dry aged duck with sautéed corn, poached quince and Thai basil.

Roasted beet sorbet with truffle cream.

Chevre mousse with raspberry coulis and cantaloupe ice cream.

Sweet corn custard with caramel popcorn and blackberry sorbet.

Dark chocolate chantilly with almond Pain de Gene and frozen green grape.

Six courses  188    |    Wine pairings  138