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

Foie gras tart glazed with white wine poached quince and green celery.

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

Seared scallop minestrone with gold bar squash and lemon verbena.

Cauliflower cooked in crab butter with toasted almonds and tarragon.

Honeynut squash caramelized with pickled ginger and black truffle.

Matsutake mushroom fricassee with parmesan and a poached egg.

Crispy skin salmon with artichoke barigoule and green cabbage.

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

Dry aged duck with sautéed corn, persimmons and Thai basil.

Brioche pudding with armagnac crème anglaise and butterbeer.

Vanilla bavarois with candied cashew and pear ear grey sorbet.

Sweet corn custard with caramel popcorn and blackberry sorbet.

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

Your selection of three  138

Our selection of six  178

Wine pairing  68 | 118

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