Eggs on Eggs on Eggs.*

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

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

Pole beans dressed in pistachio vinaigrette with persimmons and savory.

Honeynut squash caramelized with pickled ginger and black truffle.

Matsutake mushroom fricassee with glazed spinach and juniper.

Seared scallops with cauliflower roasted in crab butter and almonds.

Hand cut tagliolini with chestnuts and shaved white truffles.  75 additional

Sautéed halibut with artichokes barigoule and savory cabbage.

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

Dry aged duck with sautéed corn, red plums and Thai basil.

Roasted beet sorbet with truffle cream.

Vanilla bavaroi 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.

Six courses  188    |    Wine pairings  138

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