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.
Marinated baby leeks with persimmons and pistachio vinaigrette.
Honeynut squash caramelized with pickled ginger and black truffle.
Porcini mushroom fricassee with glazed spinach and toasted almonds.
Seared scallops with cauliflower roasted in crab butter and tarragon.
Hand cut tagliolini with chestnuts and shaved white truffles.  75 additional

Sautéed halibut with artichokes and preserved tomato broth.
Beef ribeye roasted with horseradish and smoked potatoes.
Dry aged duck with ruby red grapefruit, black trumpets and basil.
Roasted beet sorbet with truffle cream.
Vanilla bavarois with candied cashew and pear earl grey sorbet.
Apple vacherin with Marcona almond cake and sage ice cream.
Dark chocolate chantilly with almond Pain de Gene and frozen green grape.

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

Six courses  188    |    Wine pairings  138