

Madai snapper seasoned with smoked dashi vinaigrette and grated radish.*

Foie gras tart, glazed with strawberries and green peppercorns.

Red pears and radicchio with wild sorrel and buttermilk.

Seared scallops with glazed English peas and black garlic.

Cauliflower cooked in crab butter with almonds.

Grilled Provençal asparagus with white polenta and parsley.

Sea bass with celtuce ribbons and trumpet mushrooms.

Berkshire pork with caramelized gala apples and chestnuts.

Beef and morel mushrooms marinated in ramps and bone marrow.

Dry aged duck with confit Belgian endive and Thai basil.

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

Brioche pudding with armagnac crème anglaise and butterbeer.

Crème fraîche jelly roll with mandarin and yuzu sorrel ice cream.

Passion fruit meringue with green pea mousse and lychee sorbet.

Pistachio mousse with milk chocolate and Meyer lemon ice cream.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118