

Eggs on Eggs on Eggs.\*

Tuna tartare seasoned with smoked dashi and grated radish.\*

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

Summer pole beans dressed with pistachio vinaigrette and rhubarb.

Chanterelle mushroom fricassee with toasted almonds and parmesan.

Crispy skin salmon with English peas and caramelized onions.

Seared scallop minestrone with summer squash and lemon verbena.

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

Slow cooked pork with roasted eggplant and summer peppers.

Beef crusted in aged Comté with smoked potatoes and artichokes.

Dry aged duck with sautéed blueberries, sweet corn and basil.

Green tomato *caprese*.

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