

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.

Seared scallops with glazed English peas and black garlic.

Cauliflower cooked in crab butter with toasted almonds.

Chanterelle mushroom fricassee with toasted almonds and a poached egg.

Crispy skin salmon with summer squash and lemon verbena.

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.

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

Brioche pudding with armagnac crème anglaise and butterbeer.

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.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118