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.

Seared scallop with cauliflower roasted in crab butter and almonds.

Honeynut squash caramelized with pickled ginger and black truffle.

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

Chanterelle mushroom fricassee with parmesan and a poached egg.

Slow cooked sea bass with artichokes and preserved tomato broth.

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

Dry aged duck with roasted red plums, pearl barley and Thai basil.

Brioche pudding with armagnac crème anglaise and butterbeer.

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.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118

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