Hamachi 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 plums.

Seared scallop minestrone with summer squash and lemon verbena.

Cauliflower cooked in crab butter with toasted almonds.

Chanterelle mushroom fricassee with parmesan and a poached egg.

Crispy skin salmon with artichoke barigoule and caramelized onions.

Slow cooked pork with roasted eggplant and summer peppers.

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

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

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.

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