Eggs on Eggs on Eggs.*

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.

Honeynut squash caramelized with pickled ginger and black truffle.

Porcini mushroom fricassee with glazed spinach and juniper.

Seared scallops with cauliflower roasted in crab butter and almonds.

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

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

Six courses 188  |  Wine pairings 138