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.

Salad of radicchio tardivo with toasted pistachios and burrata.

Honeynut squash caramelized with pickled ginger and black truffle.

Chanterelle mushroom fricassee with glazed spinach and almonds.

Seared scallops with cauliflower roasted in crab butter and tarragon.

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

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

Slow cooked black bass with artichokes and preserved tomato broth.

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

Dry aged duck with ruby red grapefruit, black trumpets and basil.

Roasted beet sorbet with truffle cream.

Vanilla bavarois with candied cashew and pear earl grey sorbet.

Apple vacherin with Marcona almond cake and sage ice cream.

Milk chocolate Yule log with lime curd and frozen chestnut custard.

Six courses 188  |  Wine pairings 138