Madai snapper seasoned with smoked dashi and grated radish.

Foie gras tart glazed with sliced peaches and lemon thyme.

Haricot vert and rhubarb marinated in pistachios and sorrel.

Seared scallops with glazed English peas and black garlic.

Cauliflower cooked in crab butter with toasted almonds.

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.

Black Forest torte with kirsch chantilly and cherry cola.

Morel mushroom fricassee with fava beans and a poached egg.

Sautéed sea bass with summer squash and lemon verbena.

Slow cooked pork with roasted eggplant and violet mustard.

Beef crusted in aged Comté with charred artichokes and bone marrow.

Dry aged duck with wild blueberries and chanterelle mushrooms.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118

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