Eggs on Eggs on Eggs.*

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.

Chanterelle mushroom fricassee with glazed spinach and juniper.

Sautéed halibut with artichokes barigoule and caramelized onions.

Cauliflower roasted in crab butter with seared scallops and almonds.

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

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.

Green tomato caprese.

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.

Six courses 188  |  Wine pairings 138