

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Your selection of three.	138
Our selection of six.	178
Wine pairing	68 118

First choice

Madai snapper tartare dressed in a smoked dashi vinaigrette.*

Foie gras tart, glazed with kumquats and spices.

Red pears and winter lettuce with wild sorrel and buttermilk.

Roasted prawns with persimmons and pistachios.

Cauliflower cooked in crab butter with almonds.

Second choice

Roasted butternut squash with ginger and black truffle.

Turbot roasted on the bone with trumpet mushrooms and green cabbage.

Berkshire pork with caramelized gala apples and chestnuts.

Beef and celeriac, crusted with foie gras and sauce Royale.

Dry aged duck with confit Belgian endive and Thai basil.

Third choice

Brioche pudding with armagnac crème anglaise and butterbeer.

Pear mousse with linzer and earl grey ice cream.

Ants on a log with peanut butter and pumpernickel cake.

Gianduja cremeux with balsamic emulsion and chestnut.