

Dinner at The Modern.

228

First choice

Selection of wine to accompany dinner.

148

Tuna tartare dressed in smoked dashi vinaigrette.*

Foie gras tart, glazed with concord grapes and spices.

Red pears and winter lettuce with wild sorrel and buttermilk.

Roasted lobster with persimmons and toasted pistachios.

Cauliflower cooked in crab butter with almonds.

Second choice

Turbot cooked on the bone with roasted blue foot mushrooms.

Suckling pig with caramelized gala apples and chestnuts.

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

Dry aged duck with Belgian endive and poached quince.

Third choice

Pear mousse with linzer and earl grey ice cream.

Ants on a log with pumpernickel cake and peanut butter.

White chocolate ganache with matcha sablé and meyer lemon sorbet.

Hospitality always included.