Eggs on Eggs on Eggs.

Madai snapper seasoned with smoked dashi and grated radish.

Foie gras tart glazed with strawberries and green celery.

French white asparagus with roasted pears and wild sorrel.

Morel mushroom fricassee with green almonds and aged parmesan.

Sautéed striped bass with English peas and caramelized spring onions.

Roasted lobster minestrone with summer squash and lemon verbena.

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

Roasted Berkshire pork with glazed turnips and rhubarb.

Beef and artichokes marinated in pickled ramps and bone marrow.

Dry aged duck with poached cherries and maitake mushrooms.

Everything bagel.

Chevre mousse with raspberry coulis and cantaloupe ice cream.

Passion fruit meringue with sweet green pea and lychee sorbet.

Black Forest cake with kirsch chantilly and cherry cola sorbet.

Six courses 188 | Wine pairings 138