Hamachi marinated in smoked dashi with green apples and kohlrabi.*

Foie gras tart glazed with slow roasted peaches and lemon thyme.

Pole beans dressed in pistachio vinaigrette with red plums and savory.

Seared scallop minestrone with gold bar squash and lemon verbena.

Cauliflower cooked in crab butter with toasted almonds and tarragon.

Chanterelle mushroom fricassee with parmesan and a poached egg.

Crispy skin salmon with artichoke barigoule and caramelized onions.

Slow cooked pork with roasted eggplant and sweet peppers.

Beef crusted in aged Comté with smoked potatoes and lettuce hearts.

Dry aged duck with sweet corn, poached quince and thai basil.

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.

Dark chocolate chantilly with almond Pain de Gene and frozen green grape.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118

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