Eggs on Eggs on Eggs.*

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

Foie gras tart glazed with white wine poached quince and celery.

Pole beans dressed in pistachio vinaigrette with persimmons and savory.

Honeynut squash caramelized with pickled ginger and black truffle.

Porcini mushroom fricassee with glazed spinach and juniper.

Seared scallops with cauliflower roasted in crab butter and almonds.

Hand cut tagliolini with roasted chestnuts and shaved white truffles. 75 additional

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

Sautéed halibut with artichokes barigoule and savoy cabbage.

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

Dry aged duck with sautéed corn, red plums and Thai basil.

Roasted beet sorbet with truffle cream.

Vanilla bavarois with candied cashew and pear earl grey sorbet.

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