

THE **BAR ROOM** at THE **MODERN**

ONE

We welcome you to construct your meal any way you'd like according to your appetite — from one plate to a multi-course tasting. Dishes on pages one and two are served in appetizer size; those on page three are half-entrée portions.

Tarte Flambée Alsatian thin crust tart with crème fraîche, onion and applewood smoked bacon 14.

Wild Mushroom Soup with toasted chorizo ravioli 15

Modern Liverwurst with four pickled vegetables 12.

Shaved Pumpkin Salad with Asian pear and Westfield Farm Capri goat cheese 15.

Hamachi Tartare with trout caviar and whipped crème fraîche 20.

Upside Down Tuna Tarte with fennel, Japanese cucumber and aioli 18.

Warm Lamb and Goat Cheese Terrine with toasted pistachios and watercress 15.

Foie Gras Torchon “Au Natural” with dried cherries and duck prosciutto 24.

Steak Tartare with quail egg 16.

TWO

Alsatian Country Soup with Benton ham and Rock Shrimp 16.

Pan Seared Sullivan County Foie Gras with pear and duck consommé 24.

Slow Poached Farm Egg “In a Jar” with Maine lobster, salsify and sea urchin froth 20.

Fresh Grilled Shrimp with green cabbage and gratin salad 17.

Grilled Diver Scallops with roasted beets, Swiss chard and hazelnuts 20.

Roasted Long Island Duck Breast with peppercorn-crusting apples and toasted pistachio-truffle dipping sauce 17.

Homemade Alsatian Country Sausage with sauerkraut and whole grain mustard sauce 17.

Saffron Tagliatelle with cider braised rabbit, wild mushrooms and baby zucchini 20.

Braised Tripe with chickpeas and harissa aioli 15.

THREE

Scottish Salmon with horseradish crust, cabbage and Riesling 17.

Grilled Yellowfin Tuna with crispy veal sweetbreads and preserved lemon 19.

Red Snapper “en Matelote” 20.

Crispy Atlantic Cod with celery and granny smith apple salad, sauce gribiche and American caviar 28.

Spice Dusted Organic Squab with braised romaine, haricots verts and bacon salad 22.

Pan Roasted Veal Sweetbreads with caramelized turnips, pain d'épice and maple jus 18..

Beer Braised Pork Belly with turnip choucroute and ginger jus 17.

Duck Confit à l'Orange with roasted brussels sprouts and fingerling potatoes 20.

Dry Aged Strip Loin with spaetzle and beluga lentils 25.

Roasted Opal Farm Lamb Chop with artichokes, manchego, and extra virgin olive oil 24.

THE **MODERN** Bar Room
Vegetarian Dishes

Tarte Flambée Alsatian thin crust tart with crème fraîche and onion 14.

Shaved Pumpkin Salad with Asian pear and Westfield Farm Capri goat cheese 15.

Wild Mushroom Soup 15.

Saffron Tagliatelle with wild mushrooms and baby zucchini 15.

Selection of Seasonal Vegetables 14.

Executive Chef Gabriel Kreuther

Pastry Chef Marc Aumont

Inspired Sharing at the Modern Bar

Bites

(per piece)

Crispy Shrimp

Thai dipping sauce 2.50.

Lobster Salad Slider

on housemade miso-scallion brioche 5.

Pork Belly Slider

housemade sauerkraut 3.

Cheese 4.

Valencay-Goat, Loire Valley, France
Gres de Vosges-Cow, Alsace, France
Quadrello di Bufala-Buffalo, Italy
Pyrenees Brebis-Sheep, France
Stravecchio-Cow, Wisconsin, USA
Valdeon Blue-Goat, Sheep & Cow, Spain

To Share

Mixed Olives 5.

Tarte Flambée

Alsatian thin crust tart with crème fraîche, onion and applewood
smoked bacon 14.

Upside Down Tuna Tarte

fennel, Japanese cucumber and aioli 18.

Modern Liverwurst

four pickled vegetables 12.

Warm Lamb and Goat Cheese Terrine

toasted pistachios and watercress 15.

Steak Tartare

quail egg 16.

Foie Gras Torchon "Au Natural"

dried cherries and duck prosciutto 24.

The full Barroom menu is also available at the bar

Executive Chef Gabriel Kreuther

Pastry Chef Marc Aumont