

THE MODERN

T 212.333.1220 9 WEST 53rd Street, NY, NY 10019

MAIN DINING ROOM

LUNCH MENU A LA CARTE

7.7.10-7.13.10

APPETIZERS

Oven Roasted Abalone Mushrooms with Bouchot Mussels, Toasted Almonds and Harissa Vinaigrette 25.

Tartare of Yellowfin Tuna and Diver Scallops Seasoned with Yellowstone River Caviar 33.

Foie Gras Terrine Marbled with Roasted Artichokes, Green Peppercorns and Baby Turnip Salad 32.

Chilled White Asparagus Soup with Smoked Quail Eggs and Yellow Oyster Mushrooms 21.

Seasonal Greens with Goat Cheese Ravioli, Beet Carpaccio and Truffle Vinaigrette 17.

Chilled Maine Lobster Salad Seasoned with Tahitian Vanilla, Granny Smith Apple and Shiso 38.

Poached Sullivan County Foie Gras with Rhubarb, Ginger and Puffed Rice 31.

Potato "Gâteau" with Hickory-Smoked Benton Ham, Pearl Onions, Comté Cheese and Pumpkin Seed Oil 32.

Morcilla Sausage Risotto with Green Apple and Maine Lobster 26.

ENTRÉES

Slow Poached Maine Lobster in a Riesling-Ginger Broth with Summer Vegetable Pearls 48.

Monkfish Confit with Wood Sorrel, Sprouts and Nasturtium Flower 35.

Chorizo-Crusted Codfish with White Coco Bean Purée and Harissa Oil 34.

Roasted Halibut with Thumbelina Carrots, Green Asparagus and Burnt Bread Jus 36.

Slow Baked Scottish Salmon with Horseradish, Fiddlehead Ferns and Pickled Ramps 32.

Organic Chicken Jambonette and Summer Sausage with Turnip and Celeriac Choucroute, Natural Jus and Chamomile Essence 32.

Long Island Duck Breast with Black Trumpet Marmalade, "Fleischschneke" and Banyuls Jus 36.

MODERN "Pot au Feu" Served Two Ways,
New York Prime Strip Loin with Summer Vegetables and Basil Emulsion
Braised Cheek with Pommes Fondantes 44.

LUNCH PRIX FIXE

TWO COURSES AND DESSERT 48.

THREE COURSES AND DESSERT 58.

Yellowfin Tuna Tart with Fennel and Summer Vegetable Vinaigrette

OR

Duck Ravioli with Shiitakes and Mushroom Froth

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Madai Red Snapper with Carrot Confit and Cumin

OR

Herb-Crusted Cod with Tomato Fondue and Thyme

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Strip Loin of Beef with Gingered Mushrooms and Soy-Caramel Emulsion

OR

Marinated and Grilled Berkshire Pork Chop with Lemon Purée and Grilled Eggplant

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Buttermilk Panna Cotta with Arlette Tuile and Strawberry Soup

OR

Manjari Chocolate Palet with Tahitian Vanilla Cremeux and Salted Caramel Ice Cream

ARTISANAL CHEESE CART 21.

CHOCOLATE WAGON 16.