

THE MODERN

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

MAIN DINING ROOM DINNER MENU

The Winter Restaurant Week 2010 Promotion is only available in the Bar Room at the Modern

3-COURSE PRIX FIXE 88.

ARTISANAL CHEESE CART 21.

APPETIZERS

Pheasant, Black Truffle and Foie Gras Terrine with Caramelized Quince and Almond Consommé

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

Poached Farm Fresh Egg with Artichoke Purée, Honshimeji Mushrooms and Pimento Nage

Alaskan King Crab Salad “Cannelloni” with Sustainable Osetra Caviar
Supp. 15.

Foie Gras Terrine Flavored with Juniper-Marinaded Raisins, Pistachio Joconde

Seasonal Greens with Goat Cheese Raviolis, Beet Carpaccio, and Truffle Vinaigrette

Chilled Maine Lobster Salad Seasoned with Tahitian Vanilla, Granny Smith Apple and Shiso
Supp. 10.

Sullivan County Foie Gras Simmered with Lardon-Braised du Puy Lentils

Potato “Gâteau” with Hickory-Smoked Benton Ham, Pearl Onions, Comté Cheese and Pumpkin Seed Oil

Pheasant Soup with Black Truffle Gelée and Pomegranate

Red Beet Risotto with Flounder Carpaccio and Gold Leaf

ENTRÉES

Butter-Poached Maine Lobster with Winter Savory Nougat and Kaffir Lime Emulsion
Supp. 10.

Olive Oil-Poached Arctic Char with Black Winter Truffle and Quince Bouillon

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

Licorice-Caramelized Hamachi Filet with Baby Leeks, Roasted Japanese Cucumber
and Blood Orange-Mustard Sauce

Gewürztraminer-Steamed Loup de Mer with Spaghetti Squash and Caramelized
Shallot Jus

Squab and Foie Gras Croustillant with Caramelized Ginger Jus and Farm Vegetables

Free Range Poussin with Wood Ear Mushroom and Linden Blossom Jus

Fallow Venison Loin Crépinette with Winter Fruits and Vegetables, Natural Jus

Long Island Duck Breast with Black Trumpet Marmalade, “Fleischschneke”
and Banyuls Jus

Creekstone Beef Tenderloin cooked in Horseradish Broth “à la Ficelle” with Heirloom
Beets, Sorrel Leaves and Horseradish Nage

CHEF TASTING MENU

125.

Foie Gras Terrine Flavored with Juniper-Marinated Raisins, Pistachio Joconde

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

Ravioli of Escargot with Slow Poached Quail Eggs, Escargot Caviar and Mustard Greens

Maine Lobster "Cappuccino"

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

Pennsylvania Duck Breast with Black Trumpet Marmalade, "Fleischschneke", and Banyuls Jus

Pineapple 'Chartreuse' with Fresh Herb Sorbet

115. TAILORED WINE TASTING

21. ARTISANAL CHEESE CART

WINTER TASTING MENU

135.

Young Leek Terrine with Quail Eggs and American Sturgeon Caviar

Alaskan King Crab Salad "Cannelloni" with Sustainable Osetra Caviar

Butternut Squash "Soufflé" with Pain d'Épices Crisp and Ginger Sauce

Arctic Char Gratinée in a Mushroom-Celeriac Nage

Butter Poached Maine Lobster with Glazed Baby Turnips, Fig and Date Relish and Spicy Lobster Jus

Partridge en "Trompe L'Oeil de Bécasse"

Caramelized Banana and Praline Tart with Coconut-Lemongrass Tapioca and Ten Flavor Sorbet

115. TAILORED WINE TASTING

21. ARTISANAL CHEESE CART