



THE MODERN

tarte flambée

PEI oysters with kumquat mignonette*

king crab sourdough toast with spicy tomato

gem lettuce salad with fried capers and tonnato

green and white asparagus, wild sorrel crème fraîche

cured arctic char with apricots and smoked eggplant

english pea soup, black truffle-potato gnocchi

steak tartare with crispy potatoes*

duck and foie gras caillettes with cherries and mustard

lobster tagliolini, meyer lemon and black pepper

turbot cooked on the bone, new potatoes and chicken jus

roasted chicken, braised leeks and toasted hazelnuts

lamb with summer squash, crispy panisse and togarashi

coconut gelato with roast pineapple

strawberry and custard mille-feuille

lemon pain perdu with blueberries and granola

malted chocolate with crispy potatoes

NYC Restaurant Week® Summer 2024

**THREE COURSE DINNER MENU
SERVED EXCLUSIVELY IN THE BAR ROOM**

SELECT ONE FIRST COURSE

SELECT ONE SECOND COURSE

SELECT ONE DESSERT COURSE

\$60 PER PERSON

**Menu selections are subject to change,
please visit our website at**

themodernnyc.com

to view our most current menus

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*



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roasted chicken, braised leeks and toasted hazelnuts

lamb with summer squash, crispy panisse and togarashi

\$15 ADDITIONAL

coconut gelato with roast pineapple

strawberry and custard mille-feuille

lemon pain perdu with blueberries and granola

malted chocolate with crispy potatoes

NYC Restaurant Week® Summer 2024

**TWO COURSE LUNCH MENU
SERVED EXCLUSIVELY IN THE BAR ROOM**

SELECT ONE FIRST COURSE

SELECT ONE SECOND COURSE

DESSERT OFFERED A LA CARTE

\$45 PER PERSON

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