

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

Monday thru Friday, July 13-31  
\$35, Three Courses

**SUMMER RESTAURANT WEEK**

**ONE**

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

**Young Pea Salad** with Sicilian pistachios and ricotta salata.

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

**Modern Liverwurst** with four pickled vegetables.

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

**Tomato and Almond Gazpacho** with cucumbers, teardrop tomatoes and basil oil.

**Wild Mushroom Soup** with toasted chorizo ravioli.

**Fresh Grilled Shrimp** with green cabbage and gruyère salad.

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

**Braised Tripe** with chickpeas and harissa aioli.

**TWO**

**Scottish Salmon** with horseradish crust, cabbage and Riesling.

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

**Sautéed Red Snapper** with cranberry beans and red peppers.

**Crispy Atlantic Cod** with celery and granny smith apple salad, sauce gribiche.

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

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

**Gaeta Olive-Crusted Quail** with chorizo, barley, toasted almonds and pickled pearl onions.

**Beer-Braised Pork Belly** with sweet pea purée and ginger jus.

**Duck Confit** with shishito pepper hash, passion fruit and natural jus.

**Pan Roasted Hangar Steak** with artichokes, asparagus and parmesan.

**DESSERT**

**Buttermilk Panna Cotta** with strawberry sorbet.

**Caramel and White Chocolate Trifle** with apricot gelée.

**Pistachio Dark Chocolate Dome** with pistachio ice cream and amaretto gelée.

**Modern Cheesecake** with almond crumble, raspberry and 'fromage blanc' sorbets.

**Hazelnut Dacquoise** with milk chocolate chantilly.

**Ice Cream or Sorbet**, choice of three flavors.