

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

WINTER RESTAURANT WEEK 2010

Monday-Friday, January 25-29, 2010 and February 1-5, 2010

Three-Course Prix Fixe Menu \$35.

Additional items may be ordered at a price of \$17.

Please note the Restaurant Week Promotion is not available in the Main Dining Room

ONE	TWO	DESSERT
Tarte Flambée Alsatian thin crust tart with crème fraîche, onion and applewood smoked bacon.	Homemade Alsatian Country Sausage with sauerkraut and whole grain mustard sauce.	Baba au Kirsch with griotte cherries and pistachio ice cream.
Wild Mushroom Soup with toasted chorizo ravioli.	Saffron Tagliatelle with cider braised rabbit, wild mushrooms and baby zucchini.	Dark Chocolate Tart with chocolate ice cream.
Modern Liverwurst with four pickled vegetables.	Scottish Salmon with horseradish crust, cabbage and Riesling.	Apple Strudel with pecans and prune armagnac ice cream.
Shaved Pumpkin Salad with Asian pear and Westfield Farm Capri goat cheese.	Grilled Yellowfin Tuna with crispy veal sweetbreads and preserved lemon.	Modern Cheesecake with almond crumble, raspberry and 'fromage blanc' sorbets.
Upside Down Tuna Tarte with fennel, Japanese cucumber and aioli.	Red Snapper "en Matelote."	Coffee Caramel Dome with vanilla ice cream and amaretto gelée.
Warm Lamb and Goat Cheese Terrine with toasted pistachios and watercress.	Crispy Atlantic Cod with celery and granny smith apple salad and sauce gribiche.	Hazelnut Dacquoise with milk chocolate chantilly.
Steak Tartare with quail egg.	Pan Roasted Veal Sweetbreads with caramelized turnips, pain d'épice and maple jus.	Ice Cream or Sorbet , choice of three flavors.
Alsatian Country Soup with Benton ham and sour cream foam.	Beer-Braised Pork Belly with turnip choucroute and ginger jus.	
Fresh Grilled Shrimp with green cabbage and gruyère salad.	Duck Confit à l'Orange with roasted brussels sprouts and fingerling potatoes.	
Roasted Long Island Duck Breast with peppercorn-crust ed apples and toasted pistachio-truffle dipping sauce.	Pan Roasted Hangar Steak with spaetzle and beluga lentils.	
Braised Tripe with chickpeas and harissa aioli.		