



THE MODERN

gem lettuce and kale salad, smoked sturgeon tonnato

heirloom tomato sourdough toast with lovage mayonnaise

green asparagus salad with warm cheese and sorrel

marinated tuna, sugar snap peas and spicy peanuts*

steak tartare with crispy potatoes*

spring onion rigatoni with pine nuts, burrata and summer truffle

hand cut tagliatelle with braised rabbit, arugula and black pepper*

crispy skin salmon with charred romano beans and bearnaise*

monkfish roasted on the bone, summer squash and grapefruit vierge*

crispy octopus and pork belly, new potatoes and nduja vinaigrette*

chocolate marquise, toasted marshmallow and toffee

strawberry shortcake bombe

cacao nib and malt sundae with shoestring potatoes

peaches and cream tiramisu

NYC Restaurant Week® Summer 2025

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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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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