



THE MODERN

tarte flambée

gem lettuce, fava beans, roomano

summer squash, smoked trout, almonds

heirloom tomato flatbread, lovage

wagyu steak tartare & crispy potatoes*

chili crab fusilli 20 supplement

seabass, romano beans, clam broth

crispy salmon, chicories, basil, sesame

boudin blanc, polenta, shishitos

confit duck leg, cucumbers, roasted plums

blueberry cobbler sundae

banoffee pudding

corn gelato, peaches, brown butter

chocolate sabayon, mint basil ice cream

NYC Restaurant® Summer 2026

TWO or THREE COURSE LUNCH MENU
SERVED EXCLUSIVELY IN THE BAR
ROOM

TWO COURSE | 45

THREE COURSE | 60

Menu selections are subject to change,
please visit our website
to view our most current menus

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