



THE MODERN

little gem lettuce, fried capers and tonnato

roasted cauliflower with almonds and grapefruit

marinated octopus and brussels's sprouts salad

sunchoke soup with scallops and seaweed

steak tartare with crispy potatoes

la ratte potato agnolotti, burrata and spinach

hand-cut tagliolini, parmesan and shaved black truffle 15 supplement

crispy salmon, heirloom carrots and buttermilk

pork belly with glazed squash and chicories

grilled beef short rib, braised beans and cabbage

coconut and roasted pineapple donut

hot chocolate tart with banana and passionfruit

caramelized apple pie ice cream

NYC Restaurant Week® Winter 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



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steak tartare with crispy potatoes

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hand-cut tagliolini, parmesan and shaved black truffle 15 supplement

crispy salmon, heirloom carrots and buttermilk

pork belly with glazed squash and chicories

grilled beef short rib, braised beans and cabbage

\$15 ADDITIONAL

coconut and roasted pineapple donut

hot chocolate tart with banana and passionfruit

caramelized apple pie ice cream

NYC Restaurant Week® Winter 2025

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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