

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

WINTER RESTAURANT WEEK 2010

Three-Course Prix Fixe Menu \$35.

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

ONE

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

Wild Mushroom Soup with toasted chorizo ravioli.

Modern Liverwurst with four pickled vegetables.

Shaved Pumpkin Salad with Asian pear and Westfield Farm Capri goat cheese.

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

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

Steak Tartare with quail egg.

Alsatian Country Soup with Benton ham and sour cream foam.

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

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

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

Scottish Salmon with horseradish crust, cabbage and Riesling.

Grilled Yellowfin Tuna with crispy veal sweetbreads and preserved lemon.

Red Snapper “en Matelote.”

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

Pan Roasted Veal Sweetbreads with caramelized turnips, pain d'épice and maple jus.

Beer-Braised Pork Belly with turnip choucroute and ginger jus.

Duck Confit à l'Orange with roasted brussels sprouts and fingerling potatoes.

Pan Roasted Hangar Steak with spaetzle and beluga lentils.

DESSERT

Baba au Kirsch with griotte cherries and pistachio ice cream.

Dark Chocolate Tart with chocolate ice cream.

Apple Strudel with pecans and prune armagnac ice cream.

Modern Cheesecake with almond crumble, raspberry and ‘fromage blanc’ sorbets.

Coffee Caramel Dome with vanilla ice cream and amaretto gelée.

Hazelnut Dacquoise with milk chocolate chantilly.

Ice Cream or Sorbet, choice of three flavors.