



THE MODERN

PRIVATE DINING

9 WEST 53RD STREET, NEW YORK, NY 10019
212-333-1220

WELCOME TO PRIVATE DINING AT THE MODERN



NEW YORK TIMES



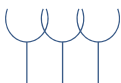
MICHELIN GUIDE



RELAIS & CHATEAUX



WINE SPECTATOR
GRAND AWARD



Part of the Union Square Hospitality Group family, The Modern is a two Michelin-starred, contemporary American restaurant at the Museum of Modern Art. The refined, unexpectedly playful dishes of Executive Chef Thomas Allan highlight exceptional ingredients and seasonality, while design plays a major role in every aspect of the dining experience. Inspired by the Bauhaus movement, The Modern was created by architects Bentel & Bentel and offers a welcome escape from the bustling Midtown neighborhood it calls home. To make an event inquiry, please visit us [here](#).

Located within The Museum of Modern Art, The Modern has its own street entrance neighboring Fifth Avenue, Rockefeller Center, and numerous hotels and theaters. Its award-winning cuisine, extensive and diverse wine selection, unmatched design aesthetic, and caring hospitality makes The Modern the perfect venue for events large and small.

PRIVATE DINING ROOM

Simple, elegant, and filled with light, the Private Dining Room offers floor-to-ceiling views of the Abby Aldrich Rockefeller Sculpture Garden at MoMA. The Private Dining Rooms can accommodate a maximum of 30 guests at one long table, 64 guests seated, or 80 guests for a standing cocktail reception.

NUMBER OF GUESTS

PRIVATE DINING ROOM

Breakfast: 64 seated

Lunch: 64 seated / 80 standing

Dinner: 64 seated / 80 standing

PRICING

We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

Gratuity and 8.875% New York State Sales Tax are not included.

For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

TIMING

Breakfast: Reservations for arrival for breakfast can be made from Monday through Sunday, 8:00AM - 10:00AM.

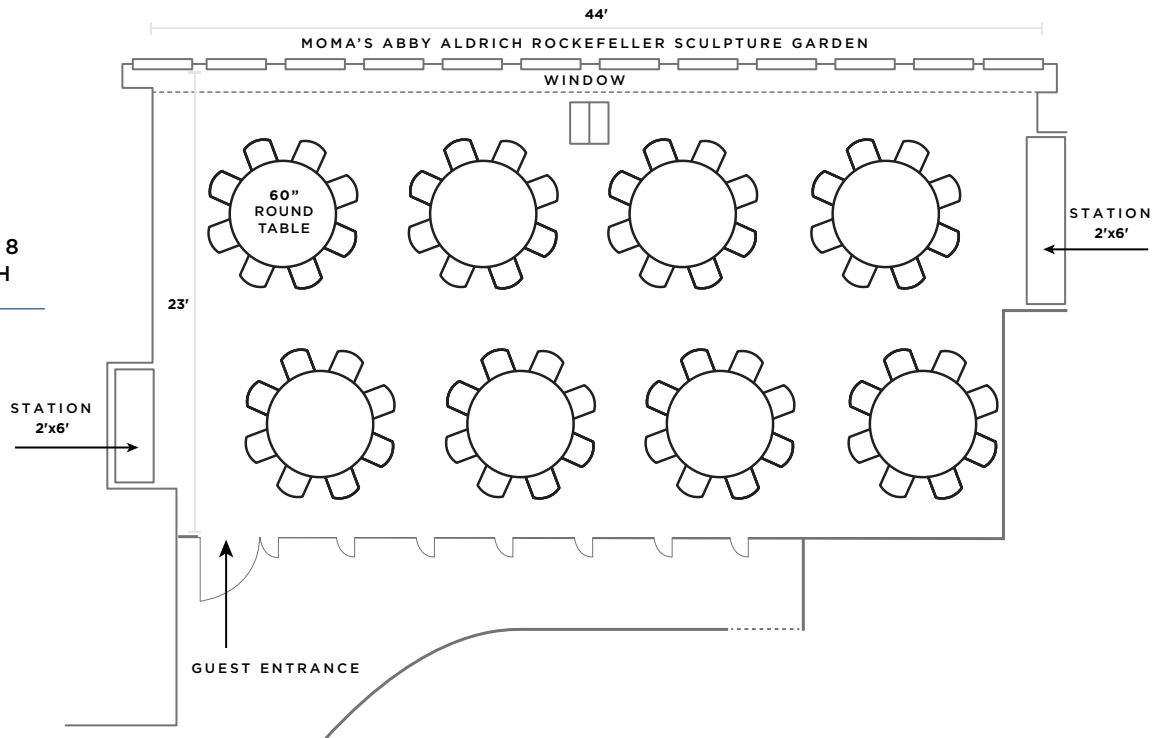
Lunch: Reservations for lunch can be made at 11:30AM onward, with an end time of 3:00PM.

Dinner: Reservations for arrival for dinner or cocktail receptions can be made from Monday through Sunday, 5:30PM - 11:00PM.

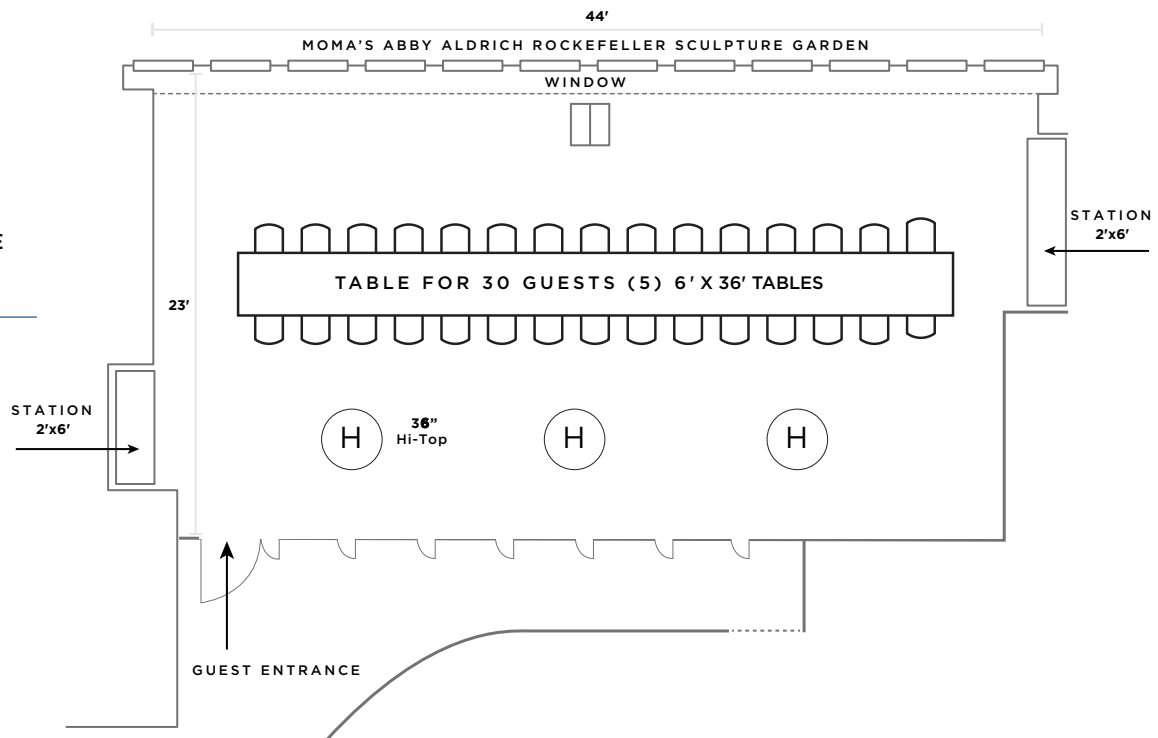


PRIVATE DINING ROOM

64 GUESTS
8 TABLES OF 8 GUESTS EACH



1 LONG TABLE
30 GUESTS



FULL RESTAURANT BUYOUT

Host a stunning event at The Modern with our full restaurant buy-out option. Guests will enter via The Modern's own street entrance and head into the lively Bar Room, to be greeted with seasonal passed canapés and wine from our curated beverage list. We will then invite guests into the Dining Room, which offers a beautiful view overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden.

NUMBER OF GUESTS

100 seated
250 standing

TIMING

Reservation timing is flexible to accommodate your party's needs.

PRICING

For custom pricing on our full restaurant buyout option, please inquire [here](#).

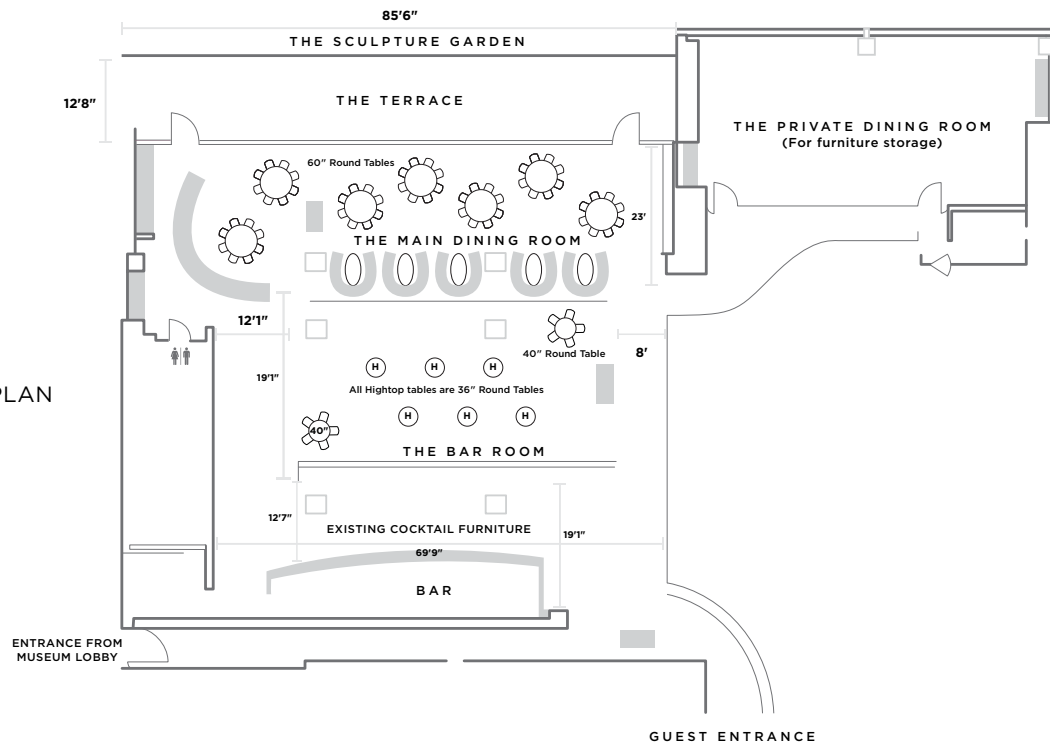
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FULL RESTAURANT BUYOUT

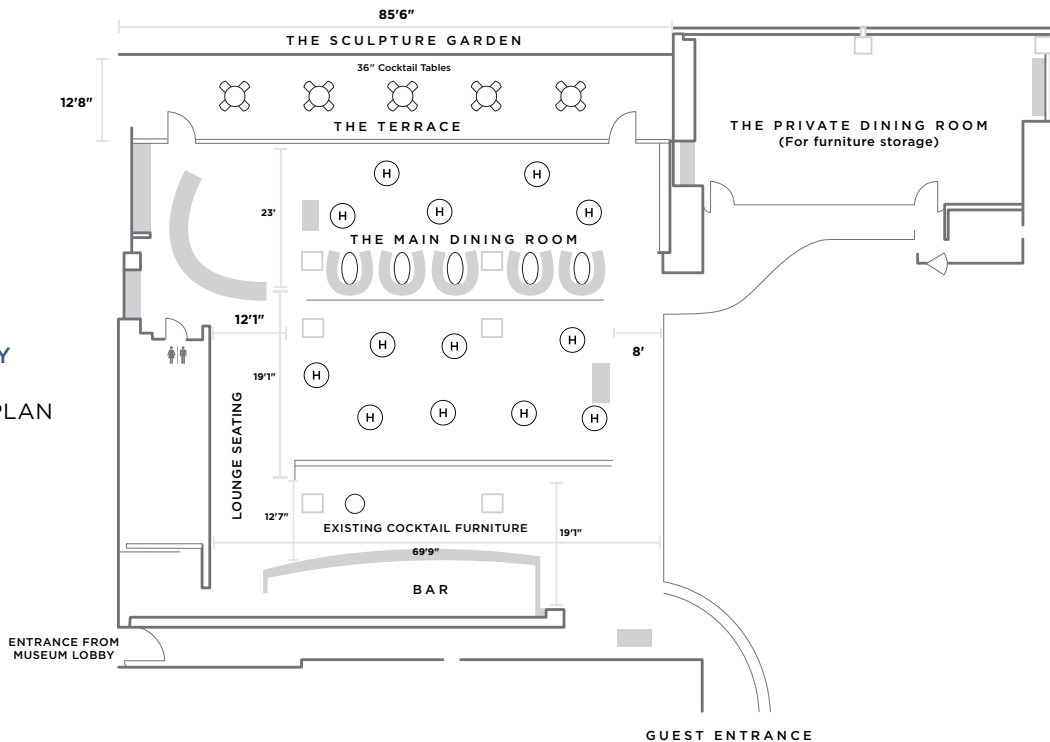
FULL BUYOUT

SAMPLE FLOORPLAN



FULL BUYOUT RECEPTION ONLY

SAMPLE FLOORPLAN



OUTDOOR TERRACE

In the warmer months, we invite you to host evening events on our elegant Outdoor Terrace overlooking the MoMA's Abby Aldrich Rockefeller Sculpture Garden. Options for the semi-private Outdoor Terrace include dinner for 30 guests at one long table and cocktail receptions for 50 guests with partial seating. You may also choose to start your evening with a cocktail reception on the Terrace before moving to the Private Dining Room for a seated dinner indoors.

The Outdoor Terrace is available seasonally, April-October.

NUMBER OF GUESTS

30 guests for a seated dinner

50 guests for a standing cocktail reception

PRICING

We do not charge a room fee for Outdoor Terrace reservations. Please refer to the following food & beverage minimums.

OUTDOOR TERRACE

April - October: \$10,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

RESERVATION INFORMATION

Reservations for an event located on the outdoor Terrace is under an overhang. In the case of expected inclement weather, The Restaurant will serve outside so long as the Terrace remains dry. In the instance of severe storms, The Restaurant will make every effort to move the Terrace reservation inside. Spaces inside may not be fully private depending on availability. Should The Client prefer to cancel or reschedule the reservation we ask for confirmed notice (3) business days prior to the event date.





BREAKFAST

CONTINENTAL BREAKFAST

\$120 per person

Organic Greek Yogurt with Granola, Berries and Mint

Seasonal Fruit Platter

Smoked Salmon Platter with Cucumber, Dill and Red Onion

Assortment of Bagels with Whipped Cream Cheese and Cultured Butter

Mini Croissants and Muffins

BREAKFAST

\$140 per person

Selection of Three, Accompanied by Mini Croissants

Fruit Salad with Mint and Passion Fruit Glaze

House Made Granola with Vanilla Greek Yogurt and Strawberries

Open-faced Bagel with Smoked Salmon Rillettes and Dill*

Toasted Sourdough with Whipped Ricotta, Tomato and Black Truffle

Apple and Brown Sugar Scone with Soft Whipped Cream

Chia Seed and Coconut Pudding with Mango and Pineapple Compote

Poached Egg over Housemade English Muffins and Brown Butter Hollandaise*

Classic French Omelet with Chives and Gruyère Cheese*

Slice of Seasonal Quiche*

Broccoli, Leek and Chevre Frittata*

BEVERAGES

*Included in Menu Price,
Served for up to 2 hours*

Brewed Regular & Decaffeinated Coffee

Assorted Hot Tea

Orange Juice & Grapefruit Juice

FAMILY-STYLE ADDITIONS

Each Selection, \$15 per person

Thick Cut Smoked Bacon

Chicken-Apple Sausage

Twice Fried Potatoes

Seasonal House Made Muffins

Mini Ham and Cheese Danish

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

**Menu items are subject to change based upon seasonal availability

LUNCH

THREE-COURSE MENU

\$165 per person

FIRST COURSE

please select one

- Gem Lettuce Salad with Baby Kale, Chickpeas and Avocado Yogurt (V, GF)
- Red Endive and Brussels Sprout Salad with Burrata and Sourdough Croutons (V)
- Green and White Asparagus with Dill Cultured Cream and French Lentils (V, GF)
- Chilled Tuna with Yellow Tomato, Passionfruit and Basil* (GF, DF)
- Warm Vichyssoise with Toasted Rye and Poached Prawns
- Eggs on Eggs on Eggs* (additional \$85)
- King Crab and Meyer Lemon Carnaroli Risotto* (GF) (additional \$50)

ENTRÉE

please select two

- Roasted Chicken with Sunchokes, Bloomsdale Spinach and Leeks
- Salmon with New Potatoes, Smoked Trout Roe and Hazelnuts*
- Slow Cooked Cod with Baby Romaine, English Peas and Sorrel Emulsion*
- Angus Beef Tenderloin with Watercress Pesto, Carrots and Trumpet Mushrooms* (GF)
- Pork Tenderloin with Confit Endive, Mustard Seeds and Caper* (GF)
- Maine Lobster with Cauliflower, Orange and Espelette* (GF) (additional \$25)

DESSERT

please select one

- Chocolate Marquise with Toasted Marshmallow and Graham Cracker
- Carrot Chiffon with Cream Cheese and Orange
- Vanilla Custard with Poached Rhubarb and Jasmine (GF)

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

**Menu items are subject to change based upon seasonal availability

***Silent vegan and vegetarian options available upon request

V=Vegetarian, V+=Vegan, GF=Gluten Free, DF=Dairy Free



THE MODERN

DINNER

THREE-COURSE MENU

\$265 per person

PASSED CANAPÉS

Chef's Seasonal Selection of Five, Served for 30 minutes

FIRST COURSE

please select one

- Gem Lettuce Salad with Baby Kale, Chickpeas and Avocado Yogurt (V, GF)
- Red Endive and Brussels Sprout Salad with Burrata and Sourdough Croutons (V)
- Green and White Asparagus with Dill Cultured Cream and French Lentils (V, GF)
- Chilled Tuna with Yellow Tomato, Passionfruit and Basil* (GF, DF)
- Warm Vichyssoise with Toasted Rye and Poached Prawns
- Eggs on Eggs on Eggs* (additional \$85)
- King Crab and Meyer Lemon Carnaroli Risotto* (GF) (additional \$50)

ENTRÉE

please select two

- Roasted Chicken with Sunchoke, Bloomsdale Spinach and Leeks
- Salmon with New Potatoes, Smoked Trout Roe and Hazelnuts*
- Slow Cooked Cod with Baby Romaine, English Peas and Sorrel Emulsion*
- Angus Beef Tenderloin with Watercress Pesto, Carrots and Trumpet Mushrooms* (GF)
- Pork Tenderloin with Confit Endive, Mustard Seeds and Caper* (GF)
- Maine Lobster with Cauliflower, Orange and Espelette* (GF) (additional \$25)

DESSERT

please select one

- Chocolate Marquise with Toasted Marshmallow and Graham Cracker
- Carrot Chiffon with Cream Cheese and Orange
- Vanilla Custard with Poached Rhubarb and Jasmine (GF)

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THE MODERN

DINNER

FIVE-COURSE TASTING MENU

\$325 per person

PASSED CANAPÉS

Chef's Seasonal Selection of Five, Served for 30 minutes

FIVE-COURSE TASTING MENU

Hiramasa with Avocado, Horseradish and Grapefruit* (GF)

Grilled Arctic Char with Sunchokes and Black Garlic Vinaigrette* (GF)

Maine Lobster with Grilled White Asparagus, Orange and Espelette* (GF)

Cognac Glazed Venison with Dates and Confit Endive*

Pineapple Pavlova with Yuzu and Cardamom (GF)

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ADDITIONAL OPTIONS FOR LUNCH & DINNER

CHEF'S SELECTION OF PASSED CANAPÉS FOR AN ADDITIONAL 30 MINUTES

\$35 per person

ADDITIONAL FIRST COURSE SELECTION

\$25 per person, maximum of 2 selections per course

ADDITIONAL DESSERT SELECTION

\$25 per person, maximum of 2 selections per course

ADDITIONAL COURSE

\$45 per person

TAKEAWAYS

\$20 per person, Chef's Selection of Mini Cookies

\$15 per person, Chef's Selection of Three Bon Bons

**Vegan and Vegetarian upon request*

***Menu items are subject to change based upon seasonal availability.*

COCKTAIL RECEPTION

COCKTAIL RECEPTION — 3 HOURS

\$195 per person

PASSED CANAPÉS

2-Hours - Please Select Five

Warm White Asparagus Soup with Parsley and Lemon (V, GF)
Smoked Whitefish Dip with Cucumber and Dill*
Gougères with Preserved Tomato and Gruyère (V)
Artichoke and Saffron Arancini with Arugula Pesto (V)
Mortadella and Whipped Ricotta Toast with Green Olive*
Tuna Tartare with Yuzu and Crispy Rice* (GF)
Smoked Salmon with Horseradish Crème Fraîche and Sesame Crisps*
Crispy Panisse with Anchovy Mayonnaise (V)
Horseradish Steak Tartare on Potato Gaufrettes* (GF, DF)
Smoked Carrot Rilette with Mustard and Comté on Rye* (V)
Fried Green Tomatoes with Crab Salad*
Mini Tarte Flambé with Burrata and Bacon
Black Truffle Gruyère Grilled Cheese (V) (additional \$25)

PASSED SLIDERS

2-Hours - Please Select Two

Coriander Falafel Sliders with Piquillo Peppers and Charred Eggplant (V)
Fried Maitake Mushrooms with Pickled Cucumber and Gribiche (V)
Lobster Roll with Red Cabbage Remoulade and Dill*
Fried Chicken Sliders with Spicy Honey and Pickles
Wagyu Burgers with Campari Tomato and Black Truffle Mayonnaise*
Spiced Lamb Burgers with Red Onion and Caper Aioli*

PASSED SWEET BITES

1-Hour

Chef's Seasonal Selection of Four

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THE MODERN

COCKTAIL RECEPTION

ADDITIONAL OPTIONS

BAR SNACKS

\$10 per person, for each selection

Fried Marcona Almonds with Fresh Herbs
House Made Salt and Vinegar Potato Chips

ARTISANAL CHEESE & CHARCUTERIE

\$50 per person, per hour

Four Cheeses, Prosciutto di Parma, Soppressata and Mortadella*
Olives, Cornichons, Honeycomb, Dried Fruit and Whipped Chevre
Focaccia Crackers, Hand Cut Pretzels

RAW BAR*

Selection of Raw Seafood - \$100 per person, per hour

Oysters on the Half Shell, Citrus Mignonette
Chilled Lobster Salad, Lime and Basil
Poached Blue Prawns, Horseradish Black Pepper Cocktail Sauce
Scallop Ceviche with Pistachios and Kiwi

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BEVERAGE MENU

Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages such as Soda, Juices, Coffee & Tea, Still & Sparkling Water. Espresso-Based drinks and Zero-Proof cocktails to be charged upon consumption. Beverage service is available and included from the contracted arrival time to the contracted end time of your event.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

WINE PAIRING EXPERIENCE

Enrich your experience with an optional wine pairing to accompany dinner with selections by our head sommelier. For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee.



BEVERAGE PACKAGES

SEATED LUNCH AND DINNER EVENTS

Please select one

Pricing below is based upon a 3-hour event per person

CLASSIC WINE & BEER

\$85

please select one white & one red wine

SPARKLING

Scarpetta, Prosecco, Veneto, Italy 2022

WHITE

Edmond Chalmeau & Fils Chablis, France 2021

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2023

RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021

BEER

Pilsner / Lager

India Pale Ale

PREMIUM WINE & BEER

\$125

please select one white & one red wine

CHAMPAGNE

NV H. Blin, 'Tradition,' Brut, Champagne

WHITE

Dominique et Janine, Sancerre, Loire, France 2023

Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022

Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2020

RED

Domaine Dujardin, 'Les Beaux Fougets,' Beaune, Bourgogne, France 2021

Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2022

Pride Mountain Vineyards, Cabernet Sauvignon, Napa Valley 2021

BEER

Pilsner / Lager

India Pale Ale

WINE PAIRING EXPERIENCE

Enrich your experience with an optional wine pairing to accompany dinner with selections by our head sommelier. For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee.

**Menu items are subject to change based upon seasonal availability.*

BEVERAGE PACKAGES

COCKTAIL RECEPTIONS

Please select one

Pricing below is based upon a 3-hour event per person

CLASSIC WINE & BEER

\$85

please select one white & one red wine

SPARKLING

Scarpetta, Prosecco, Veneto, Italy 2022

WHITE

Edmond Chalmeau & Fils Chablis, France 2021

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2023

RED

G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022

Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021

BEER

Pilsner / Lager

India Pale Ale

CLASSIC SPIRITS, WINE & BEER

\$175

CLASSIC WINES & BEER

please select one white & one red wine

SPIRITS

Grey Goose Vodka

Tanqueray

Cimarron Blanco Tequila

Buffalo Trace Bourbon

Flor de Caña 4-Year Rum

Johnnie Walker Black Label

SPECIALTY COCKTAILS

please select one specialty
cocktail from our menu

PREMIUM WINE & BEER

\$125

please select one white & one red wine

CHAMPAGNE

NV H. Blin, 'Tradition,' Brut, Champagne

WHITE

Dominique et Janine, Sancerre, Loire, France 2023

Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022

Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2020

RED

Domaine Dujardin, 'Les Beaux Fougets,' Beaune, Bourgogne, France 2021

Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2020

Pride Mountain Vineyards, Cabernet Sauvignon, Napa Valley 2021

BEER

Pilsner / Lager

India Pale Ale

PREMIUM SPIRITS, WINE & BEER

\$215

PREMIUM WINES & BEER

please select one white & one red wine

SPIRITS

Grey Goose Vodka

Tanqueray

Cimarron Blanco Tequila

Buffalo Trace Bourbon

Flor de Caña 4-Year Rum

Johnnie Walker Black Label

SPECIALTY COCKTAILS

please select two specialty
cocktail from our menu

**Menu items are subject to change based upon seasonal availability.*

THE MODERN COCKTAILS

MARTINI

Brooklyn Gins, Vodka, Dry & Blanc Vermouths,
Pear Eaux de Vie

ESPRESSO MARTINI

Vodka, Cold Brew, Aquavit, Salt

PAPER PLANE

Bourbon, Blood Orange & Rhubarb Amari, Clove

GRAPEFRUIT

Blanco Tequila, Select Apertivo, Lime, Grapefruit Soda

APPLE

Vodka, New York State Fuji Apple, G  n  py

LIME

The Modern Blackstrap Rum, East Coast Amaro, Coca-Cola

**Menu items are subject to change based upon seasonal availability.*

COSTS & BILLING

FOOD & BEVERAGE MINIMUMS

PRIVATE DINING ROOMS WEST & EAST

We do not charge a room fee for reservations of our Private Dining Rooms. However, there are food and beverage minimums associated with each meal period.

PRIVATE DINING ROOM

\$4,000 - Breakfast
\$6,500 - Breakfast (December)
\$4,000 - Lunch
\$6,500 - Lunch (December)
\$8,500 - Dinner
\$12,500 - Dinner (December)

OUTDOOR TERRACE

\$10,000 (April - October)

CUSTOM PRICING

FULL RESTAURANT BUYOUT

Please inquire with our team for pricing.

BEVERAGE

Guests are welcome to select a beverage package outlined above, or to serve all beverages to be charged based on consumption.

DEPOSITS & CANCELLATION

A signed agreement and 50% deposit are required to reserve the private dining room. Your reservation is guaranteed once The Modern has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.

TAX & DISCRETIONARY GRATUITY

You may choose to provide a discretionary gratuity amount which will be calculated as a percentage of the final event price and added to the final bill upon the conclusion of the event. NY State Tax in the amount of 8.875% will be calculated on all food and beverage charges.

THE TEAM



THOMAS ALLAN

Executive Chef

Born in England and raised in Texas, Thomas Allan's passion for the culinary arts led him to New York at age 19, where he began his career as a line cook at Union Square Hospitality Group's Blue Smoke in 2007. Soon after, Thomas enrolled at the International Culinary Center where he received his Grand Diplome with an emphasis on French cuisine. Following graduation, he returned to USHG joining Eleven Madison Park and trained under Daniel Humm and Abram Bissell, becoming an award-winning sous chef at age 22.

In 2012, after years of admiring the Modernist French cuisine of Chef Yannick Alleno from afar, he moved to Paris to work as his sous chef at Le Meurice.

In 2014, Thomas rejoined the USHG family as Chef de Cuisine at The Modern, and over the years has contributed to its many accolades, including gaining a second Michelin star. Thomas was named Executive Chef of The Modern in February 2020.



LISA YUK

Senior Event Sales Manager

With over 14 years of experience in special event catering at museums & cultural centers across New York City, collaborating with culinary teams and seeing clients' events come to life is Lisa's favorite part of the business. A Brooklyn native, Lisa loves cooking for family and friends on weekends and going running or biking with her husband. Lisa's expertise will help you plan a seamless and memorable experience from start to finish.

THE TEAM



CLARA LEE

Event Sales Manager

Originally having led a career in corporate tech sales, Clara fell in love with the hospitality industry when she moved to New York. Her passion for helping to create memorable experiences for guests led her to roles in reservations, front-of-house, and eventually, special events. As the Event Sales Manager at The Modern, Clara excels in orchestrating a diverse array of social and corporate events. Her expertise lies in ensuring the seamless execution of these occasions while simultaneously infusing an element of enjoyment for all of our guests.



ARTHUR HON

Beverage Director

Arthur started his career in wine while pursuing his undergraduate degree from The School of The Art Institute of Chicago. He was the Beverage Director at the Michelin-starred restaurants Sepia and Proxi for over 10 years, achieving critical acclaim for his work in wine. Arthur was named Best New Sommelier by Wine and Spirits Magazine in 2015 and was recognized as a Sommelier of the Year by Food & Wine Magazine in 2017. He joined Union Square Hospitality Group as Assistant Wine Director at Union Square Cafe in 2017 and returned to USHG in 2021 as the Beverage Director at The Modern. Arthur is an Advanced Sommelier certified by the Court of Master Sommeliers and serves as the U.S. ambassador to the wine region of Touraine AOP in France.

THE BAR ROOM LOUNGE

The Lounge is a great spot for happy hours and more. We welcome guests with wine, cocktails and snacks upon arrival. This semi-private Lounge Area can be reserved for up to 15 guests with preselected food and beverages.

NUMBER OF GUESTS

15 guests

TIMING

Reservations last for 1.5 hours.
Timing is flexible to accommodate
your party's needs, with reservations
usually occurring from 5-6:30pm.

FOOD & BEVERAGE MINIMUM

Reservations from 5:00PM-6:30PM: \$1,500

Reservations from 6:00PM-7:30PM: \$2,000

Gratuuity and 8.875% New York State Sales Tax are not included.



SNACK AND BEVERAGE MENU

SNACKS

65 per person per 1.5 hour

Olives – castelvetrano & coriander
Spiced Nuts – cashews & Japanese peanuts
Tarte Flambée – bacon & onion
Fried Chicken – honey & fries

ADDITIONAL OPTIONS

Oysters – limequat kosho mignonette – \$52 per dozen*
Caviar – egg sauce & brioche – \$30 per piece*

WINE

SPARKLING

Scarpette, Prosecco, Veneto, Italy 2022 – \$65
NV H. Blin, 'Tradition,' Brut, Champagne – \$115

WHITE

Edmond Chalmeau & Fils Chablis, France 2021 – \$85
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022 – \$70
Bernard Reverdy et Fils, Sancerre, Loire, France – \$105
Forjas del Salnés, Albariño, 'Leirana,' Rías Baixas, Spain 2022 – \$95
Domaine Desauvay-Bissey Bourgogne Blanc, Bourgogne, France 2020 – \$100

RED

G.D. Varja, Nebbiolo, Langhe, Piemonte, Italy 2022 – \$85
Hedges, Cabernet Sauvignon, 'CMS,' Columbia Valley, Washington 2021– \$85
Christophe Buisson, Savigny-Lès-Beaune, Bourgogne, France 2020 – \$120
Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2022 – \$95
Flora Springs, Cabernet Sauvignon Blend, 'Trilogy,' Napa Valley, California 2019 – \$135

THE MODERN COCKTAILS

MARTINI 20

Brooklyn Gins, Vodka, Dry & Blanc Vermouths,
Pear Eaux de Vie

ESPRESSO MARTINI 20

Vodka, Cold Brew, Aquavit, Salt

PAPER PLANE 20

Bourbon, Blood Orange &
Rhubarb Amari, Clove

GRAPEFRUIT 20

Blanco Tequila, Select Apertivo,
Lime, Grapefruit Soda

APPLE 20

Vodka, New York State Fuji Apple,
Génépy

LIME 20

The Modern Blackstrap Rum,
East Coast Amaro, Coca-Cola

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THE MODERN

WE LOOK FORWARD TO WELCOMING YOU AT THE MODERN!

Thank you for considering The Modern for your private event. For questions or booking inquiries, please contact our events team [here](#).



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