



The 1770 House Prix Fixe

**\$65 per guest, select one first course and one entrée**

Sample menu, subject to change.

Reservations can be made online at [www.1770house.com](http://www.1770house.com) or on OpenTable.com

**For the Table, à la Carte**

Oysters on the Half Shell\*

Spring Onion & Cucumber Mignonette \$21/\$38.

East Coast, “Montauk Pearl”, NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 24.

**Appetizers**

Spicy Montauk Fluke Tartare\*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Yellowfin Tuna Crudo\*

Blood Orange, Aleppo Pepper, Scallion & Pistachios

Asparagus & Celery Root Salad\*

Frisée, Red Endive, Smoked Rainbow Trout Caviar & Remoulade

Roasted Red & Golden Beet Carpaccio

Arugula, Hudson Valley Sheep’s Blue Cheese, Cashews and Honey

Chilled Spring Sweet Pea Soup

Sweet Pea Salad, Za’atar Spiced Yogurt & Paprika Oil

Roasted Montauk Sea Scallops (\$5 supplement)

Coconut-Masala Emulsion, Charred Cabbage, Coriander & Lardo Crumbs

Seared Hudson Valley Foie Gras (\$8 supplement)

Roasted Vanilla-Pineapple, Buttermilk Pancake & Pomegranate Molasses



## Entrées

Local Monkfish a la Plancha in Lobster Sauce  
Baby Bok Choy & Fingerling Potatoes

Roasted Scottish Salmon in Tamari-Ginger & Carrot Broth  
Snow Peas, Shiitake Mushrooms, Spring Scallions, Sesame and Chilies

Artisan Rigatoni with Asparagus-Ramp Pesto  
Walnuts, Pecorino & Smoky Bacon

Spring Vegetable Risotto  
Asparagus, Artichokes, Ramps, Grana Padano & Herbs

Roasted Free Range Poussin with Channing Daughters Ramato Jus  
Chanterelles, Ramps & Baby French Carrots

Roasted Bone-In Berkshire Pork Chop  
Local Sweet Potato Home Fries, Shallots, Baby Kale & Apple-Cranberry Compote

Red Wine Braised Beef Short Ribs  
Sautéed Spinach, Spiced Parsnip Purée, Smoked Sea Salt & Merquen

12 Ounce Grass Fed N.Y. Strip Steak\* \*\*  
House Cut French Fries, Onion & Brandy Jus (\$20 supplement)

## Sides \$ 12

Sautéed Spinach  
Mushrooms

House-made Fries  
Brussels Sprouts

Mashed Potatoes  
Spiced Parsnip Purée

Executive Chef Michael Rozzi

\*\*These items may be cooked to your liking.

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Before placing your order, please inform your server if a person in your party has a food allergy**