



**The 1770 House Prix Fixe (Sample Menu, Subject to change)**  
Three Courses \$35, served Sunday-Thursdays. Some restrictions may apply.  
Ends May 24

**Appetizers**

Oysters on the Half Shell\* (\$7 supplement)  
East Coast, 'Hogs Neck Bay' (Southold)  
Scallion-Rice Wine Mignonette

Baby Gem Caesar Salad  
Charred Garlic Scapes, Nuoc Mam, Lemon Bread Crumbs

Balsam Farms Beets with Fennel & Apple  
Dried Cranberries, Pistachios, Mint, Chinese Red Vinegar & Honey

Chilled Sweet Pea Soup  
Artisan Copa, Reggiano & Pea Salad, Micros Greens

**Main Course**

Scottish Salmon  
Green Curry, Snow Peas, Black Rice & Coconut Broth

Roasted Natural Chicken  
Red Quinoa, Brussels Sprouts, Butternut Squash, Red Onion

Montauk Sea Scallops (\$10 supplement)  
Yellowfoot Mushrooms, Sweet Peas, Spring Onion, Ham Hock Jus

**Dessert Course**

Please ask your server for today's selection

\*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.

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