



The 1770 House Prix Fixe  
**\$65 per guest, two courses.**

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\*  
Cucumber-Onion-Pink Peppercorn Mignonette \$21/\$38.  
East Coast, “Peconic Golds”, NY

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

**Appetizers**

Spicy Montauk Fluke Tartare\*  
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Yellowfin Tuna Crudo\*  
Long Lane Tomatillo Salsa Verde, Springs Fireplace Chili, Tortilla Crumbs

Balsam Farms Mesclun Greens & Roasted Butternut Squash Salad  
Red Endive, Hazelnuts, Mecox Farm’s ‘Sigit’ Cheese & Sherry Vinaigrette

Local Beet & Baby Kale Salad with Maple-Tahini Emulsion  
Roasted Corn, Catapano Farms Goat’s Milk Feta, Oat & Sesame Granola

Crab and Sweet Pea Salad Timbale  
Vadouvan Curry Dressing, Frisée & Smoked Trout Roe

Confit Pork Belly and Shrimp Wonton Soup  
Roasted Chicken and Shellfish Broth, Sesame, Scallions, Carrot

Seared Hudson Valley Foie Gras (\$8 supplement)  
Milk Pail Zestar Apple Compote, Toasted Brioche, Amagansett Sea Salt



## Entrées

Scottish Salmon with Roasted Maitake Mushrooms  
Shoyu-Sesame Braised Greens, Carrot-Ginger Purée, Black Garlic Molasses

Montauk Sea Scallops with Cherry Tomato Vinaigrette  
Local Sweet Corn, Zucchini & Baby Kale

Roasted Amish Chicken with Channing Daughters Ramato Jus  
Local String Beans, French Carrots & Yukon Gold Potato Purée

Cider and Paprika Braised California Rabbit Leg  
Nutmeg Spiced Spätzle, Broccoli & Cauliflower

Cider Glazed Bone-In Berkshire Pork Chop  
Local Wheat & Rye Berries with Pinto Beans, Dried Fruit-Red Wine Compote

Roasted American Lamb Loin\* \*\* (\$5 supplement)  
Heirloom Cherry Tomato & Thyme Risotto

Filet Mignon with Foie Gras Emulsion\* \*\* (\$5 supplement)  
Sautéed Mushrooms, Spinach, Fingerling Potatoes

## Sides \$ 12

Sautéed Spinach  
Roasted Summer Squash

House-made Fries  
Sweet Corn

Mashed Potatoes  
Green Wax Beans

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**