



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

Sample menu, subject to change.
Reservations can be made online at 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, Local Guajillo Pepper Purée, Black Garlic Molasses

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

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

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

Sherry and Cumin Braised Berkshire Pork Cheeks
East Hampton Corn Polenta, Wild Mushrooms & Toasted Almonds

Roasted American Lamb Loin* ** (\$8 supplement)
Heirloom Cherry Tomato & Thyme Risotto

Filet Mignon with Foie Gras Emulsion* ** (\$8 supplement)
Sautéed Spinach, Rosemary Roasted 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