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

Sample menu, subject to change.

Early Dining Special 5:30-6PM, Sunday-Thursday $50 Prix Fixe & $10 glass of wine

For the Table, à la Carte

Oysters on the Half Shell*
Cucumber-Onion-Pink Peppercorn Mignonette $21/$38.
East Coast, "Peconic Golds", NY

Baked Stuffed Clams
Local Top Necks, Duck Bacon, Leeks, Panko, Marjoram 24.

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

Appetizers

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

Roasted Beets & Pomelo Salad
Gem Lettuce Hearts, Togarashi Peanuts, Ginger-Sesame Dressing

Baby Red & Green Romaine Salad
Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion

Chilled New England Calamari Salad
Fennel, Tardivo, Celery, Sorrento Lemon and Chili Oil

Coconut and Red Curry Soup with Shrimp
Bok Choy, Shiitake Mushrooms, Scallions & Cilantro

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

1770

Entrées

Seared Atlantic Sea Scallops
Leeks, Sweet Potato, Bacon-Miso Emulsion

Roasted Scottish Salmon
Cauliflower Purée, Baby Kale Salad, Beurre Rouge

Paprika and Cider Braised California Rabbit Leg
Nutmeg Spiced Spätzle, Broccolini

Roasted Amish Chicken with Channing Daughters Ramato Jus
Truffle & Swiss Chard Risotto

Braised Berkshire Pork Cheeks Raviolo
Whipped Sheep's Milk Ricotta, Crimini Mushrooms & Tomato-Pork Jus

Oregon Striploin Steak* ** ($15 supplement)
Lobster Coral Butter, Brussels Sprouts, Yukon Gold Potato Purée, Wine Jus

Sides $ 12

| Sautéed Spinach | House-cut Fries | Mashed Potatoes |
| Cauliflower Purée | Broccolini | Sautéed Brussels Sprouts |

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