



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

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

Appetizers

Spicy Montauk Fluke Tartare* (\$5 supplement)
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Yellowfin Tuna Crudo with Blood Orange*
Fennel, Pistachios and Herbs

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

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

Seared Hudson Valley Foie Gras (\$9 supplement)
Milk Pail Zestar Apple Compote, Toasted Brioche, Amagansett Sea Salt



Entrées

Atlantic Black Sea Bass
Artichoke Risotto, Cashew-Piquillo Pepper Romesco

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

Pekin Duck Breast with Satsuma Mandarin Jus
Braised Endive, Leeks and Sweet Potato

Roasted Amish Chicken with Channing Daughters Ramato Jus
Asparagus, Hedgehog Mushrooms, Spring onion & Green Garlic

Roasted Butternut Squash & Truffled Goat Cheese Tortelloni
Braised Oxtail Ragu, Winter Truffle, Parmesan

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

Sides \$ 12

Freshly Cut French Fries
Cauliflower Purée

Sautéed Spinach

Mashed Potatoes
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