



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-Wild Spring Onion Flower-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

Red and Golden Beets Salad with Sherry Vinaigrette
Rogue River Smoky Blue Cheese, Gem Lettuce Hearts

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

Poached Asparagus Salad
Miso Aioli, Togarashi Peanuts, Smoked Nori Salt

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



Entrées

Montauk Black Sea Bass
Peas, Chanterelles, Spring Onion, Saffron Emulsion

Roasted East Coast Halibut
Artichoke Risotto, Cashew-Piquillo Pepper Romesco

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

House-Made Ricotta Tortelloni
Ramp and Pecorino Pesto, Pecan, Roasted Garlic

Grass-Fed N.Y. Strip Steak* ** (\$15 supplement)
Roasted Asparagus, Pommes Darphin, Herb & 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