



### **The 1770 House Prix Fixe**

Three Courses \$75

#### **Sample menu, subject to change**

Reservations taken two days in advance. Credit card required for all reservations.

Cancellations after 12noon day of or no-shows will be charged \$75 per person.

Outside bottles of wine are not permitted.

#### **For the Table**

Burrata with Summer Truffles \$25

Local Honey, Pecans, Homemade Garlic-Parmesan Focaccia Knots

#### **First Course**

Montauk Pearl Oysters on the Half Shell\*

House Wine Vinegar Mignonette- Cucumber, Red Onion, Black Pepper

Spicy Montauk Fluke Tartare\*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Crudo of Scottish Salmon\*

Toasted Nori, Ikura, Ginger, Yuzu & Daikon Sprouts

Roasted Hen of the Woods Mushroom Salad

Baby Spinach, Mecox Sigit, Bacon, Preserved Cherries, Sherry Vinaigrette

## **Second Course**

Seared Montauk Sea Scallop  
Truffle Emulsion, Local Escarole

Acorn Squash and Buttermilk Bisque  
Venison and Preserved Cherry Sausage, Curried Pepitas

Fusilli with Lamb Bacon  
Broccoli Rabe Pesto, Walnuts & Pecorino

Seared Hudson Valley Foie Gras  
Buttermilk Pancake, Zestar Apple Compote

## **Third Course**

East Coast Dayboat Halibut  
Wild Chanterelles, Leeks, Fingerling Potatoes & Lobster Emulsion

Berkshire Pork Tenderloin with Fennel Pollen & Black Pepper  
Spiced Sweet Potato, Baby Kale, Brandied Prune Jus

Rohan Duck Breast with Apricot Chutney  
Local Wheatberry Salad, Rapini, Jimmy Nardellos, Duck Jus

Braised Beef Short Rib  
Roasted Cauliflower Purée, Brussels Sprouts, Marrow and Herbs

Executive Chef Michael Rozzi

\*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.

\*\*These items may be cooked to your liking.

(V) Vegan