

The 1770 House Prix Fixe **\$85 per guest, two courses.**

Sample menu, subject to change. Reservations can be made online at <u>www.1770house.com</u> 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.

Burrata with Summer Truffles Honey, Hazelnuts & Arugula, Grilled Flatbread 30.

Appetizers

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

Hamachi Crudo with Citrus Dressing* Cucumber, Red Onion, Cilantro & Merquen

Balsam Farms Mesclun Greens & Endive Salad Melon, Bacon, 'Ewe's Blue' Cheese, Candied Pecans & Sherry Vinaigrette

Roasted Red & Golden Beet Carpaccio Arugula, Catapano Goat's Milk Feta, Herbed Red Wine Vinaigrette

Crab and Sweet Pea Salad Timbale Vadouvan Curry Dressing, Frisée & Smoked Trout Roe

Wok Seared Montauk Squid with Local Broccoli Togarashi Peanuts, Tamari, Orange & Scallion

Seared Hudson Valley Foie Gras Stone's Throw Blueberry & Basil Compote, Toasted Brioche, Amagansett Sea Salt



Entrées

Artisan Wheat Maccheroncini with Sweet Pea Leaves Guanciale, Duck Egg, Aleppo Pepper, Spring Onion

Roasted Atlantic Halibut Lobster & Local Sweet Pea Ragu with Fennel Pollen, Pommes Allumettes

> Montauk Sea Scallops with Cherry Tomato Vinaigrette Local Sweet Corn, Zucchini & Purslane

Cider Glazed Bone-In Berkshire Pork Chop Local Wheat & Rye Berries with Pinto Beans, New Jersey Peach-Vidalia Onion Relish

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

Roasted American Lamb Loin* ** Baby Artichoke & Green Garlic Risotto, Herb Pistou

Filet Mignon with Foie Gras Emulsion* ** Sautéed Mushrooms, Spinach, Fingerling Potatoes

Sides \$12

Sautéed Spinach Roasted Summer Squash House-made Fries Baby Bok Choy

Mashed Potatoes Green and Yellow 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