



The 1770 House Prix Fixe
\$85 per guest, two courses. Sample menu, subject to change.

For the Table, à la Carte

Oysters on the Half Shell*
Cucumber-Red Onion-Rice Wine Vinegar Mignonette \$28/\$48.
East Coast, “Montauk Pearls”, NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 27.

Burrata with Summer Truffle
Local Arugula, Cherry Blossom Honey, Pistachios & Grilled Naan 32.

Appetizers

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

Local Yellowfin Tuna Tiradito*
Aji Amarillo, Black Olives, Cilantro, Red Onion & Tortilla

Chilled Balsam Farms Sungold & Red Grape Tomato Soup
Scallop & Green Tomato Ceviche, Cilantro, Red Onion, Bottarga

Red and Golden Beets Salad with Banyuls Vinaigrette
Catapano Goat’s Milk Feta, Balsam Farms Arugula

Balsam Farms Baby Romaine Salad
Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion

Balsam Farms Heirloom Tomato Salad
Cosberg Lettuce Wedge, Blue Cheese, Crisp Bacon, Red Onion and Sherry Vinaigrette

Seared Hudson Valley Foie Gras (\$8 supplement)
Stone’s Throw Farms Blueberries, Toasted Brioche, Amagansett Sea Salt



Entrées

Herbed Ricotta & Roasted Garlic Tortelloni
Balsam Farm Arugula & Hazelnut Pesto, Pecorino

Roasted Atlantic Halibut with Mushroom Thyme Broth
Whipped Yukon Gold Potatoes & Crispy Leeks

Marinated Atlantic Swordfish à la Plancha
Balsam Farms Sweet Corn Risotto, Cashew-Piquillo Pepper Romesco

Roasted Amish Chicken with Channing Daughters Ramato Jus
Balsam Farms Summer Squash & Green Beans

Pekin Duck Breast with Cherries, Black Garlic & Shoyu
Balsam Farms Broccolini, Sweet Potato, Spring Onion

Roasted Heritage Pork Tenderloin with Fennel Pollen & Smoked Cinnamon Rub
Sagaponack Rhubarb-BQ, Honey Glazed Carrots & Baby Spinach

Prime Filet Mignon* **
Roasted Asparagus, Fingerling Potatoes, Red Wine-Truffle Jus

Sides \$ 14

Freshly Cut French Fries		Mashed Potatoes
Honey Glazed Carrots	Sautéed Spinach	Roasted Asparagus

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