

# 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.

# **Appetizers**

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

Japanese Hamachi Sashimi\* Charred Corn, Cherry Tomato, Shiso, Miso, Scallion

Balsam Farms Sprouting Cauliflower Salad Tahini, Banyuls, Honey, Za'atar, Marcona Almonds

Red and Golden Beets Salad with Sherry 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 Amagansett Sea Salt, Basil & Extra Virgin Olive Oil Abruzzese

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



#### Entrées

Pennoni with Crab and Sungold Tomato Sauce Garlic, Basil, Extra Virgin Olive Oil

Marinated Atlantic Swordfish à la Plancha Balsam Farm Sweet Corn, Fingerling Potatoes, Salsa Verde

Roasted Atlantic Halibut with Lobster and Fennel Pollen Ragu Local Summer Squash and Melted Leeks, Tarragon

Roasted Amish Chicken with Channing Daughters Ramato Jus Ultra Baby Bok Choy, Carrots, Shoyu & Sesame

Roasted Heritage Bone-In Pork Chop Risotto with Baby Kale, Marsala Wine Braised Shiitake and Oyster Mushrooms

> Prime Filet Mignon with Summer Truffle Jus\* \*\* Whipped Yukon Gold Potatoes, Asparagus à la Plancha

## **Sides \$ 14**

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

Executive Chef Michael Rozzi

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

<sup>\*</sup>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.