



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, “Violet Cove”, Moriches, NY

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

Appetizers

Spicy Yellowfin Tuna Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Yellowtail Hamachi Sashimi with Soy and Ginger Emulsion*
Marinated Shiitake Mushrooms, Scallion, Togarashi Peanuts

Red and Golden Beets Salad
Arugula, Wisconsin Blue Cheese, Banyuls-Honey Vinaigrette

Romaine & Radicchio Caesar Salad
Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion

Cream of Cauliflower Soup
Smoky Bacon, Mecox Dairy Gruyere, Herb Oil

Seared Hudson Valley Foie Gras (\$8 supplement)
Toasted Brioche, Persimmon-Port Raisins, Duck Bacon & 12-year Balsamic



Entrées

Montauk Fluke with Red Curry
Wild Shrimp, Coconut Milk, Bok Choy, Thai Basil

Roasted Maine Dayboat Halibut
Parsnip & Leek Chowder, Black Winter Truffle, Old Bay Oil

Roasted Amish Chicken with Channing Daughters Ramato Jus
Balsam Farms Broccolini & Honey Glazed Carrots

Long Island Duck Breast with Honey Jus (\$5 supplement)
Spiced Sweet Potato, Brussels Sprouts, Cranberry-Orange Relish

Red Wine Braised Short Ribs
Risotto with Baby Kale, Marsala Braised Shiitake Mushrooms

Grass-Fed Painted Hills 14oz NY Strip Steak* ** (\$30 supplement)
House Cut French Fries, Red Wine Jus

Sides \$ 14

Freshly Cut French Fries	Baby Bok Choy	Mashed Potatoes
Roasted Asparagus	Sautéed Spinach	Sweet Potato Purée

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