



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  
Roasted Asparagus

Baby Bok Choy  
Sautéed Spinach

Mashed Potatoes  
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**