



**The 1770 House Prix Fixe (Sample Menu, Subject to change)**  
Three Courses \$35, served Sunday-Thursday. Some restrictions apply.

### **Appetizers**

Baby Kale Salad with Heirloom Apple, Local Carrot & Beets  
Togarashi Peanuts, Miso, Mirin, Lime

Arugula Salad with Roasted Spring Onion Dressing  
Crisp Sunchoke, Radish, Snap Peas

Chilled Sweet Pea Soup  
Artisan Copa, Grana, Pea Greens

Sautéed Squid with Calabrian Chili (\$5 supplement)  
Scallion, Bean Sprouts, Good Water Mizuna

### **Main Course**

Scottish Salmon with Marcona Almond Emulsion  
Jerusalem Artichokes, Leeks & Red Water Cress

Roasted All Natural Chicken  
Thumbelina Carrots, Buckwheat Spaetzle, Guanciale & Ramp Pesto

Roasted Pork Tenderloin with Paprika & Rosemary  
Fregola Sarda, Organic Mushrooms, Tuscan Kale & Dried Fruits

Braised Beef Shortrib  
Maitake Mushrooms, Roasted Cauliflower, Spiced Yogurt, Curry Oil

### **Dessert Course**

Please ask your server for today's selection

\*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.

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