



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-Wild Spring Onion Flower-Pink Peppercorn 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 Spring Sweet Pea Soup
Lobster, Crème Fraîche, Spring Onion & Paprika

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

Summer Sprouting Cauliflower Salad
Crushed Marcona Almonds, Za’atar, Tahini-Honey Dressing

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 Green & Yellow Wax 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