Winter Promotion

The two-course prix-fixe menu is $65 (except Friday, Saturday & holiday Sundays)
Wednesdays Half-Price Glass of Wine with the Prix-Fixe

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-Shallot 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
Mixed Baby Greens, Feta, Pistachio, Meyer Lemon-Honey Vinaigrette

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

Shellfish Bisque
Lobster, Shrimp, Crab, Fennel, Tomato, Crème Fraîche

Seared Hudson Valley Foie Gras ($8 supplement)
Toasted Brioche, Milk Pail Apple and Port-Soaked Raisins

Entrées

Roasted Organic Scottish Salmon
Hen of the Woods Mushrooms, Roasted Cauliflower Purée, Curry Oil

Montauk Sea Scallops with Toasted Seaweed Emulsion
Endive Braised in Cara Cara Orange, Bacon & Channing Daughters Ver-Vino

Roasted Amish Chicken with Channing Daughters Ramato Jus
Fennel & Chicken Sausage, Balsam Farms Cannellini Beans & Broccoli Rabe

Marinated Berkshire Pork Tenderloin
Honey-Cumin Root Vegetables, Truffle Risotto

Red Wine Braised Short Rib Raviolo
Shiitake Mushrooms, Buffalo Mozzarella, Basil-Pistachio Pesto

Oregon Grass-Fed NY Strip Steak 12 oz** * ($25 supplement)
House Cut French Fries, Red Wine Jus

Sides $ 14

Freshly Cut French Fries
Broccoli Rabe

Sautéed Spinach

Mashed Potatoes
Cauliflower 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