



**The 1770 House Prix Fixe**

Two Courses \$55

**Sample menu, subject to change**

Outside bottles of wine are not permitted.

**First Course**

Montauk Pearl Oysters on the Half Shell\*  
House Wine Vinegar Mignonette- Cucumber, Red Onion, Black Pepper

Spicy Montauk Fluke Tartare\*  
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Beet and Pomelo Salad  
Tatsoi, Togarashi Peanuts, Miso-Sesame Dressing

Celery Root Salad with Bayley Hazen Blue Cheese  
Prosciutto Mangalitsa, Sicilian Pistachios, Pomegranate-Ginger Dressing

Roasted Hen of the Woods Mushroom Salad  
Baby Spinach, Mecox Sigit, Bacon, Preserved Cherries, Sherry Vinaigrette

Acorn Squash and Buttermilk Bisque  
Venison and Preserved Cherry Sausage, Curried Pepitas

Seared Hudson Valley Foie Gras  
Charred Orange & Cranberry Marmalade, Cinnamon Brioche, Aged Balsamic

## **Second Course**

Fettuccini Rigate with Veal Sugo  
Tomato, Carrots, Sage & Grana Padano

Roasted Amish Chicken  
Mushroom Risotto

North Atlantic Halibut  
Wild Chanterelles, Leeks, Fingerling Potatoes & Lobster Emulsion

Roasted Scottish Salmon with Green Lentils  
Broccolini, Preserved Meyer Lemon, Harissa & Cilantro

Berkshire Pork Tenderloin with Fennel Pollen & Black Pepper  
Spiced Sweet Potato, Baby Kale, Brandied Prune Jus

Braised Beef Short Rib  
Roasted Cauliflower Purée, Brussels Sprouts, Marrow and Herbs

## **Sides \$12**

Sautéed Spinach  
French Fries

Mashed Potatoes  
Sweet Potato Purée

Sautéed Rapini  
Shaved Brussels Sprouts

Executive Chef Michael Rozzi

\*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.

(V) Vegan