



**The 1770 House Prix Fixe**

Two Courses \$55

**For the Table**

Montauk Pearl Oysters on the Half Shell\*  
Wild Onion Flower & Cucumber Pink Pepper Mignonette \$20/\$36

Italian Milk Burrata  
Figs, Pistachio, Balsamic, Local Honey & Flatbread \$24

**First Course**

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

Sashimi of Hawaiian Big Eye Tuna\*  
Spring Onion, Merquen & Cashew Milk

Wok Seared Spicy Squid  
Calabrian Chili, Bean Sprouts, Ginger, Sesame & Scallion

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

Roasted Baby Artichokes with Wild Arugula  
Spiced Lebneh, Almond and Sesame Dukkah & Fresh Bay Leaf Honey

Chilled Sweet Pea Soup  
Smoked Hudson Valley Steelhead Trout, White Asparagus,  
Caviar & Creme Fraiche

Seared Hudson Valley Foie Gras  
Green Strawberry Chutney, Cornbread Cake, Pomegranate  
Molasses

## **Second Course**

Seared Montauk Sea Scallops  
Bacon Braised Endive, Cara Cara Orange, Nori-Mirin Emulsion

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

Braised California Rabbit Leg  
Artisan Semolina Pasta, Carrot-Parmesan Broth, Ramp & Nettle Pesto

Roasted Amish Chicken  
Wild Mushroom Risotto, Thyme Jus

Heritage Pork Rib Chop  
Spring Onion and Yukon Gold Colcannon, Lacinato Kale, “Rhubarbbq”

Grass Fed Beef Striploin\*\*  
Asparagus, Dashi Braised Local Shiitake, Marrow & Kombu Emulsion

## **Sides \$12**

Sautéed Spinach  
French Fries

Mashed Potatoes

Roasted Asparagus  
Sautéed Snap Peas

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