



The 1770 House Prix Fixe

Three Courses \$75

Sample menu, subject to change

Reservations taken two days in advance. Credit card required for all reservations.

Cancellations after 12noon day of or no-shows will be charged \$75 per person.

Outside bottles of wine are not permitted.

For the Table

Burrata with Summer Truffles \$25

Local Honey, Pecans, Homemade Garlic-Parmesan Focaccia Knots

First Course

Montauk Pearl Oysters

Tomatillo, Cubanelle Pepper & Cilantro Mignonette

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Chilled Big Eye Tuna Tataki*

Togarashi Peanuts, Green Sauce, Cilantro

Balsam Farms Heirloom Tomato Tart

Homemade Ricotta, Caramelized Onion & Basil Agro-Dolce

Second Course

Gnocchetti Sardi with Lamb Bacon
Broccoli Rabe Pesto, Walnuts & Pecorino

Seared Montauk Sea Scallop
Truffle Emulsion, Local Escarole

Corn & Mussel Chowder
Saffron, Buttermilk, Vegetable Bouquet

Seared Hudson Valley Foie Gras
Buttermilk Pancake, Zestar Apple Compote

Third Course

Maine Dayboat Halibut
Mushroom-Thyme Sauce, Yukon Mashed Potatoes, Crisp Leeks

Marinated Atlantic Swordfish
Rapini, Jimmy Nardello Sweet Pepperonata, Marjoram Pesto

Crisp Maitake Mushrooms with Carrot and Ginger (V)
Quinoa, Balsam Farms Baby Kale & Togarashi

Prime Filet Mignon à la Plancha with Madiera Glace**
King Trumpet Mushrooms, Bok Choy & Leeks

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

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