

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 \$21/\$38.
East Coast, "Peconic Golds", NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 24.

Appetizers

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

Line Caught Montauk Striped Bass 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 Farms Goat's Milk Feta, Stone's Throw Farms Baby Greens

Balsam Farms Baby Romaine Salad Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion

> Poached Asparagus Salad Miso Aioli, Togarashi Peanuts, Smoked Nori Salt

Seared Hudson Valley Foie Gras (\$5 supplement) Strawberry-Rhubarb-Apricot Compote, Toasted Brioche, Amagansett Sea Salt



Entrées

Roasted Montauk Golden Tilefish Sweet Peas, Yellow Oyster Mushrooms, Spring Onion, Saffron Emulsion

> Marinated Atlantic Swordfish à la Plancha Artichoke Risotto, Cashew-Piquillo Pepper Romesco

Pekin Duck Breast with Satsuma Mandarin Jus Braised Endive, Leeks and Sweet Potato

Roasted Amish Chicken with Channing Daughters Ramato Jus Asparagus, Shiitake Mushrooms, Spring Onion & Green Garlic

> Herbed Ricotta & Roasted Garlic Tortelloni Spring Ramp & Hazelnut Pesto, Pecorino

Grass-Fed N.Y. Strip Steak* **
Roasted Asparagus, Red Gold Potatoes, Rosemary-Garlic Butter

Sides \$ 12

Freshly Cut French Fries Mashed Potatoes
Honey Roasted 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.