



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-Red Onion-Rice Wine Vinegar Mignonette \$28/\$48.  
East Coast, “Montauk Pearls”, NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 27.

Burrata with Summer Truffle  
Local Arugula, Sunflower Honey, Pistachios & Grilled Naan 32.

**Appetizers**

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

Local Yellowfin Tuna Tiradito\*  
Aji Amarillo, Black Olives, Cilantro, Red Onion & Tortilla

Chilled Balsam Farms Sungold & Red Grape Tomato Soup  
Scallop & Green Tomato Ceviche, Cilantro, Red Onion, Bottarga

Red and Golden Beets Salad with Banyuls Vinaigrette  
Catapano Goat’s Milk Feta, Balsam Farms Arugula

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

Balsam Farms Heirloom Cherry Tomato Salad  
Cosberg Lettuce, Blue Cheese, Crisp Bacon, Red Onion and Sherry Vinaigrette

Seared Hudson Valley Foie Gras (\$8 supplement)  
Stone’s Throw Farms Blueberries, Toasted Brioche, Amagansett Sea Salt



### **Entrées**

Pennoni with Crab and Sungold Tomato Sauce  
Garlic, Basil, Extra Virgin Olive Oil

Marinated Atlantic Swordfish à la Plancha  
Balsam Farm Sweet Corn, Fingerling Potatoes, Salsa Verde

Roasted Atlantic Halibut with Lobster and Fennel Pollen Ragu  
Local Summer Squash and Melted Leeks, Tarragon

Roasted Amish Chicken with Channing Daughters Ramato Jus  
Roasted Mushrooms & Local Green Beans

Pekin Duck Breast with Cherries, Black Garlic & Shoyu  
Balsam Farms Broccolini, Sweet Potato, Spring Onion

Roasted Heritage Pork Tenderloin with Fennel Pollen & Smoked Cinnamon Rub  
Sagaponack Rhubarb-BQ, Honey Glazed Carrots & Baby Spinach

Prime Filet Mignon with Summer Truffle Jus\* \*\*  
Whipped Yukon Gold Potatoes, Asparagus à la Plancha

### **Sides \$ 14**

Freshly Cut French Fries	Summer Squash	Mashed Potatoes
Honey Glazed 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.**

**Before placing your order, please inform your server if a person in your party has a food allergy**