



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, “Promised Land”, Lazy Point, NY

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

Appetizers

Spicy Montauk Fluke Tartare*

Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Japanese Hamachi Sashimi*

Charred Corn, Cherry Tomato, Shiso, Miso, Scallion

Balsam Farms Sprouting Cauliflower Salad

Tahini, Banyuls, Honey, Za’atar, Marcona Almonds

Red and Golden Beets Salad with Sherry Vinaigrette

Wisconsin Blue Cheese, Balsam Farms Arugula

Balsam Farms Baby Romaine Salad

Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion

Seared Hudson Valley Foie Gras with Toasted Brioche (\$8 supplement)

Balsam Farm Ground Cherry & Milk Pail Ginger Gold Apple, 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
Ultra Baby Bok Choy, Carrots, Shoyu & Sesame

Roasted Heritage Bone-In Pork Chop
Risotto with Baby Kale, Marsala Wine Braised Shiitake and Oyster Mushrooms

Red Wine Braised Short Ribs
Spiced Sweet Potato Purée, Roasted Brussels Sprouts, Truffle Jus

Sides \$ 14

Freshly Cut French Fries	Summer Squash	Mashed Potatoes
Honey Glazed Carrots	Sautéed Spinach	Roasted Brussels Sprouts

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