

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 Yellowfin Tuna Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Yellowtail Hamachi Sashimi with Soy and Ginger Emulsion* Marinated Shiitake Mushrooms, Scallion, Togarashi Peanuts

Balsam Farms Baby Kale & Red Endive Salad with Sherry Vinaigrette Roasted Butternut Squash, Candied Pecans, Mecox Cheddar

Red and Golden Beets Salad Balsam Farms Arugula Wisconsin Blue Cheese, Banyuls Vinaigrette

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

> Roasted Chestnut Bisque Duck Confit, Winter Truffle, Gruyere

Seared Hudson Valley Foie Gras (\$8 supplement) Milk Pail Ginger Gold Apple Compote, Toasted Brioche, Amagansett Sea Salt



Entrées

Scottish Salmon à la Plancha Braised Balsam Farm Cabbage, Fingerling Potatoes, Saffron Beurre Blanc with Trout Roe

> Roasted Montauk Striped Bass with Roasted Maitake Mushrooms Baby Bok Choy, Carrot-Ginger Emulsion, Black Garlic Molasses

Roasted Amish Chicken with Channing Daughters Ramato Jus Balsam Farms Broccolini & Honey Glazed Carrots

Long Island Duck Breast with Honey Jus Spiced Sweet Potato, Brussels Sprouts, Cranberry-Orange Relish

Red Wine Braised Short Ribs Risotto with Baby Kale, Marsala Braised Shiitake Mushrooms

28-Day Dry-Aged Prime NY Strip Steak* ** (\$30 supplement) House Cut French Fries, Red Wine Jus

Sides \$ 14

Freshly Cut French Fries Baby Bok Choy Mashed Potatoes
Honey Glazed Carrots Sautéed Spinach Roasted Brussels Sprouts

Executive Chef Michael Rozzi

**These items may be cooked to your liking.

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

^{*}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.