



The 1770 House Prix Fixe (Sample Menu, Subject to change)

Three Courses \$35, served 5:30-6:15 PM, Sunday- Thursday, until June 27, 2019.

Some restrictions apply. Please call to inquire.

Appetizers

Balsam Farm Mixed Lettuce with Sherry Vinaigrette
Crisp Sunchoke, Radish, Snap Peas

Chilled Local Asparagus Salad with Catapano Farms Feta Cheese
Taggiasca Olives, Pistachios & Roasted Spring Onion Dressing

Chilled Sweet Pea Soup
Artisan Copa, Grana, Pea Greens

Italian Milk Burrata with Summer Truffle (\$10 supplement)
Hazelnuts, Arugula, Local Honey & Homemade Focaccia

Main Course

Handcut Fettucine
Fennel Sausage, Fava Bean Leaves & Green Garlic

Atlantic Halibut with Coconut & Green Curry (\$10 supplement)
Oakwood Shiitake, Marble Potatoes Snow Pea Salad

Roasted All Natural Chicken
Thumbelina Carrots, Buckwheat Spaetzle, Guanciale & Ramp Pesto

Pasture Raised N.Y. Strip Steak (\$15 supplement)
Braised Escarole, Maitake, Black Garlic, Marrow Sauce

Dessert Course

Please ask your server for today's selection

*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.