



**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

Balsam Farms Beets 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.