



Crave Fishbar

NEW YEARS EVE 2023

First Course

Fishers Island Oyster

creme fraiche and caviar

Second Course choice of one

Grilled Scallops

grilled haricot, charred cipollini, nori tofu puree

Hamachi Nigiri

banana pepper & pumpkin seed vinaigrette

Little Gem Salad

Garbanzo beans, heirloom tomato, sheep's milk feta, lemon tahini dressing

Rice Dusted Point Judith Calamari

thai miso sauce, mung bean sprouts, aleppo chile

Optional Mid Course

Tuna Carpaccio \$30

arugula, blood orange, capers, charred shallot

Broiled Lobster Tail \$35

8g kaluga caviar, lemon brown butter

Third Course choice of one

Roasted Halibut

roasted wild mushrooms, 7 row potatoes, sea beans, herb broth

Roasted Strip Steak

cauliflower wedge, basque chili puree, manchego cheese

Lobster Curry

chu chee curry, charred red onion, japanese eggplant,
thai apple eggplant, fresh bamboo shoots, garlic chive rice

Grilled Faroe Islands Salmon

cannellini bean hummus, pomegranate, hot paprika,
roasted local heirloom carrots

Fourth Course choice of one

Milk Bar Mint Chocolate Cake

double chocolate chip cake, chocolate jam, chocolate mint chip frosting, minty milk crumbs

Milk Bar Birthday Cake

3 tiers of heavenly rainbow-flecked vanilla birthday cake, layers of creamy frosting &
crunchy crumbs, topped with rainbow sprinkles

Milk Bar Pie

sticky, buttery, salty-sweet filling in a hearty oat-cookie crust