



CRAVE FISHBAR

Valentine's Day 2024

4 Course Prix Fixe Menu \$85 per person

First Course

Fisher's Island Oyster

creme fraiche & kaluga caviar

Second Course

(choice of one)

P.E.I Mussels (gf)

jersey tomatoes, guincale, onion, calabrian chili, cream

Warm Crab Sushi Roll (gf)

jonah crab, sesame seeds, ghee, wrapped in soy paper, 4pcs

Little Gem Salad (gf, n)

red endive, romano beans, breakfast radish, goat gouda,

roasted pistachio, spring garlic vinaigrette

add grilled salmon +7 | grilled shrimp (3 pcs) + 10

herb garlic grilled chicken +5

Wagyu Beef Meatballs

tomato, whipped sheep's milk ricotta, toasted breadcrumbs

Tuna Carpaccio (gf)

artichokes, blood orange and pistachio

Optional Mid Course

Lobster & Caviar (gf) | 35

broiled half lobster, lemon brown butter, 8g kaluga caviar

Kona Kampachi Nigiri (gf) | 25

mezcal nikkiri and sunchoke chip

Third Course

(choice of one)

Whole Grilled Dorade (gf)

truffle salt, lemon thyme, swiss chard, roasted tomatoes

Thai Lobster Curry (gf, s)

chu chee curry, charred red onion, japanese eggplant,

thai apple eggplant, fresh bamboo shoots, side garlic chive rice

Black Angus Strip Steak (gf)

potato pancake, sauteed spinach, red wine jus

Grilled Red Snapper

roasted beets, toasted farro, warm goat cheese puree, herb oil, toasted macadamia

Fourth Course

(choice of one)

Magnolia Bakery's Carrot Cake

super moist carrot cake with freshly grated carrots, juicy pineapple shredded coconut,
raisins, walnuts, tangy cream cheese frosting

Magnolia Bakery's Classic Banana Pudding Cup

world's famous banana pudding: creamy vanilla pudding layers with vanilla wafers and fresh bananas

Magnolia Bakery's Red Velvet Cheesecake

rich, chocolatey, and subtly tart cheese rests on a chocolate cookie crumb crust,
with a dollop of whipped cream and chocolate shavings on top