

Mother's Day Brunch 3 Course Prix Fixe

\$55 per person

Moms will receive a complimentary glass of sparkling wine with prix fixe

APPETIZERS

(choice of one)

LITTLE GEM SALAD (GF,N)

red endive, romano beans, breakfast radish, goat gouda, roasted pistachios, spring garlic vinaigrette

GRILLED FISH TACOS (GF)

ancho chili espresso dusted seabass, black bean puree, chipotle crema, cabbage slaw

SALMON SASHIMI TOSTADAS (GF)

avocado puree, calabrian chili oil, grapefruit, crispy shallots

RICE DUSTED POINT JUDITH CALAMARI (GF)

thai miso sauce, mung bean sprouts, aleppo chile

ENTREES

(choice of one)

SPRING OMELETTE (GF)

shrimp, oyster mushroom, leeks, spring onion, whipped ricotta

LAFRIEDA ANGUS BEEF BURGER

heirloom tomato, lettuce, pickles, white cheddar, bacon jam, aioli, hand-cut fries

add fried egg + 4 | add avocado + 4 | add bacon + 4

CRISPY FISH SANDWICH

breaded icelandic cod, kale caesar, harissa aioli, brioche bun, side of hand-cut fries

WARM LOBSTER ROLL +15

lemon brown butter, celery, homemade old bay, tarragon, side of hand-cut fries

ZA'ATAR ROASTED FAROE ISLANDS SALMON +7

shepherd's salad with sun gold tomatoes and farro, sheep's milk feta, jalapeño tahini sauce

DESSERT

(choose one per person)

CFB FAMOUS CHOCOLATE CHIP COOKIE

homemade vanilla ice cream



BLUEBERRY CHEESECAKE

Velvety, riche cheesecake atop a golden biscotti crust, finished with sweet-tart blueberries. Silk, crispy and perfectly balanced. 4 oz jar.

CLASSIC KEY LIME PIE

A vibrant twist on the Florida Keys classic - tangy key lime custard layered over a buttery graham crust, finished with fresh whipped cream. Bright, creamy, and perfectly balanced after a seafood feast. Served with homemade whipped cream

SILKY CHOCOLATE MOUSSE (GF)

This silky, 72% dark chocolate masterpiece is whipped to heavenly, airy perfection and topped with a generous shower of chocolate shavings.

#OYSTERGRAM Happy Hour 4-6PM

Dinner Specials (4-9PM)

We will offer our regular menu along with Sunday Supper (3 Course \$49)

