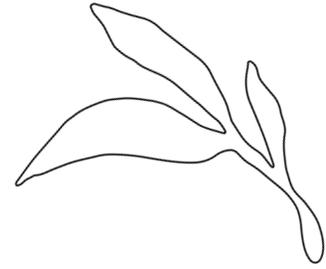


FERN



Easter Dinner

Sunday, April 5, 2026

three course price fix menu

\$70 per person

first course

east coast oysters,
mignonette

duck liver pâté, red onion agrodolce, toasted pine nuts, crostini

shrimp bisque, brandy, crème fraiche, sourdough crostini

endive, radicchio, frisee, gorgonzola dolce,
candied walnut, maple balsamic vinaigrette

second course

gnocchi di ricotta, pancetta, peas, garlic, white wine

filet mignon, roasted garlic mashed potatoes,
grilled asparagus, bordelaise

scallops, saffron risotto, spring onion, black tobiko beurre blanc

arctic char, farro, baby fennel, olives, celery, herbs

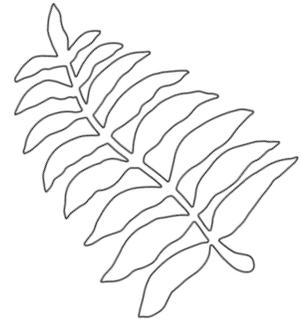
dessert

tiramisu, espresso-soaked ladyfingers,
mascarpone, cocoa powder

flourless chocolate torte, blood orange custard,
whipped cream

toasted pound cake, honeycomb gelato,
lavender caramel, salted pecans

valhrona chocolate budino, whipped
crème fraiche, toasted coconut



limited a la carte menu available