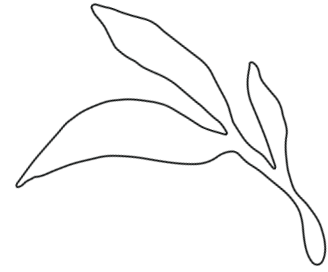


FERN



Mother's Day Dinner

Sunday, May 10, 2026

three course price fix menu

\$70 per person

first course

east coast oysters

mignonette

red snapper crudo, gooseberries, borage,
crispy shallots, tarragon oil

napa cabbage, fennel, radish, stone fruit,
pistachio, white balsamic vinaigrette

wood fired bone marrow, pear agrodolce, sourdough crostini

second course

tagliatelle, red prawn crudo, roasted shrimp
beurre blanc, scallion

veal porterhouse, new potatoes, artichoke,
oyster mushroom, madeira

halibut, freekeh, baby turnips, preserved lemon
crème fraiche, black tobiko

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

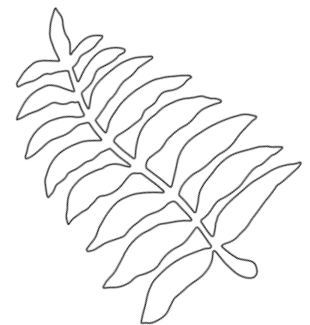
dessert

chocolate torte, caramelized grapes, port, almonds

tiramisu, espresso-soaked ladyfingers,
mascarpone, cocoa powder

zuppa inglese, poundcake, crème anglaise,
blackberries, pecan crumble

salted caramel gelato sundae, peanuts,
caramel popcorn, hot fudge



limited a la carte menu available