

St. Regis Bahia Beach Resort Opens New Chic Restaurant

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By: Joe Pike



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Tell your VIP foodies traveling to [Puerto Rico](#) about Jean-Georges Vongerichten's Fern, which recently opened at the swank St. Regis Bahia Beach Resort.

Vongerichten's contemporary **American** menu, infused with global influences, showcases a blend of Jean-Georges' distinctive dishes with traditional Puerto Rican ingredients such as papaya, mango, and coconut.

Nice touch: Pesticide-free fruits, vegetables, herbs, and spices are grown in the dual-system hydroponic and raised-bed garden found in the resort's own 2.4 acre plant nursery, and are used to carefully craft appetizers such as peekytoe crabcake with ginger-marinated chironja and culantro; entrées including wood oven roasted lobster with local oregano and lemon; and desserts such as roasted mango financier with basil ice cream. Fern also offers an extensive wine selection, handcrafted tropical cocktails and house made sodas.

Located on the second floor of the grand Plantation House, Fern has views of the beach and ocean. Based on the many cultural influences throughout the [Caribbean](#), the restaurant's design presents a fusion of **Latin** and **Afro-Caribbean** materials and textures interpreted in a contemporary manner within the Spanish colonial building.

For more information, visit www.stregis.com/PuertoRico.