

SMALL PLATES + PIZZA

HAMACHI SASHIMI*
SHIITAKE MUSHROOMS, SOY-YUZU DRESSING
18

SEARED SHRIMP*
FRIED BABY ARTICHOKE
LEMON FENNEL EMULSION
19

PEA GREENS RAVIOLI
SMOKED BACON VINAIGRETTE
19

CHARRED CHILI-RUBBED WAGYU SKEWERS*
THAI BASIL DIPPING SAUCE
19

ROASTED BEET SALAD
CANDIED KUMQUAT, CASHEW
22

CELERY ROOT SOUP
SPICED MAPLE FROTH
10

BLACK TRUFFLE PIZZA
FONTINA CHEESE
22

AVOCADO PIZZA
JALAPEÑO, CILANTRO, LIME
17

GRILLED ASPARAGUS SALAD
GOAT CHEESE
GRILLED SHIITAKE VINAIGRETTE
12

SIMPLY GRILLED

Served with Blistered Peppers

FAROE ISLAND FARM RAISED SALMON*
27

ATLANTIC LOCAL GROUPEL*
32

ATLANTIC RED SNAPPER*
29

14 OZ. ATLANTIC CARIBBEAN LOBSTER
47

10 OZ. JOYCE FARMS CHICKEN BREAST*
26

8 OZ. ANGUS PRIME BEEF TENDERLOIN*
45

14 OZ. AUSTRALIAN LAMB CHOPS*
33

14 OZ. 21 DAY DRY AGED*
BLACK ANGUS SIRLOIN
42

SIDES 10

GINGER RICE

CREAMY MASHED POTATOES

CRISPY POTATOES, PARSLEY, CHIVES

AROMATIC BLACK BEANS, AVOCADO

FRENCH FRIES

GREEN BEANS, TRUFFLE

PARMESAN LEMON

CARAMELIZED CAULIFLOWER

PISTACHIO PESTO

ROASTED RAINBOW CARROTS

CUMIN, CHILI

SAUCES

BEARNAISE

SOY-MISO MUSTARD

FERN STEAK SAUCE

CITRUS EMULSION

BLACK PEPPER CONDIMENT

* Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

THE CLASSICS

6 Courses 86

Wine Pairing 42

SALMON TARTARE*
AVOCADO, SPICY RADISH, GINGER MARINADE

STEAMED SHRIMP SALAD
TENDER GREENS, AVOCADO, CHAMPAGNE VINAIGRETTE

BLACK PEPPER OCTOPUS
SWEET ONIONS, AJI DULCE

ROASTED GROUPER*
AROMATIC BLACK BEANS, AVOCADO, SCALLION

4 OZ. GRILLED BEEF TENDERLOIN*
GINGERED SHIITAKE, SOY CARAMEL EMULSION

WARM CHOCOLATE CAKE
TAHITIAN VANILLA BEAN ICE CREAM

MAIN PLATES

ROASTED GROUPER*
AROMATIC BLACK BEANS
AVOCADO, SCALLION
37

CLAM LINGUINE
GARLIC, SPINACH, LEMON
34

SLOW COOKED SALMON*
TRUFFLE MASHED POTATO
BRUSSELS SPROUTS
32

BUTTER POACHED LOBSTER
BOK CHOY
FRAGRANT MISO BROTH
49

ROASTED CHICKEN*
CHILI-ONION COMPOTE
HARICOT VERTS
SPICED JUS
29

GRILLED LAMB CHOPS*
ROASTED CAULIFLOWER
PISTACHIO PESTO
38

10 OZ. GRILLED BEEF TENDERLOIN*
CRUNCHY POTATOES
SMOKEY TOMATO COMPOTE
48

AGED ANGUS SIRLOIN*
TRUFFLE CHEESE FRITTERS
FERN STEAK SAUCE
45

38 OZ. PRIME TOMAHAWK FOR TWO
SELECT TWO SIDES
109

*Fern uses wild fish, specialty farm meat, poultry of the highest quality,
and organic vegetables sourced from our very own Fern farm.*

CHEF DE CUISINE - JUAN PEÑA