



*the*  
**Lark**®

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*Food for Thought*®

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**A Pacific Islands Dinner.** Thoughts of the islands have caused longings to flee our lousy weather of recent months. Given the over ten-thousand islands in this sun-blessed region and the additional influences of colonizing nations including France, Spain, The United Kingdom, The Netherlands and others, there are a world of cuisines to search for appealing dishes. And I was a happy wanderer in that world, enjoying stays in Tahiti, Bora Bora, Indonesian Islands, Macao, Hawaii and many others. I won't dwell on Pearl Harbor, the Philippines, Hong Kong, Okinawa, Iwo Jima and Muko Jima during my service on LST772 (tank landing ship). The food on that ship was not memorable. And don't belittle the influences of Trader Vic's Polynesian restaurants. He, Vic Bergeron, and not the young chefs of the 60s and 70s, was the leading influence blending European and Far East cuisines to create so-called fusion cuisine. Our first chef, Heinz Menguser, was chef at **Trader Vic's** in the Statler Hotel and the creator of our two most famous dishes: Curried Duck Salad and Rack of Lamb Genghis Khan. We hope you will join us for this fabulous dinner on Monday & Tuesday, April 27th & 28th at 7pm.

### **Menu**

Grilled Lobster on a Sugar Cane Skewer with Lemongrass Glaze  
Spicy Braised Bok Choy

•

Fire-Roasted, Ginger-Crusted Lamb with  
Sweet Potato & Peanuts

•

Mahi Mahi & Kona Crab with Black Sesame,  
Taro Root & Coconut Milk Foam

Banana-Macadamia Nut Bread

•

### **Your Choice:**

Miso Glazed Hawaiian Butterfish with  
Mango Forbidden Rice, Equatorial Vegetables & Citrus Sauce

or

Pacific Island Spice-Rubbed Sliced Rib Eye with Yellow Chili Sauce,  
Maui Onions & Yuca Fritters

•

Chocolate Volcano  
Flambéed Pineapple & Fijian Hindu Nut Candy

The price for this tropical feast is \$95/person, not including drinks, tax and gratuity. A wine package will be available at a modest price. The last date for cancellation or reduction of reservations without charge is April 21, 2015 and it is the obligation of anyone wishing to cancel or reduce a reservation to inform us by that date. To make your reservation please call (248)661-4466 or email us at [bookings@thelark.com](mailto:bookings@thelark.com).

**Dining Around.** As loyal readers of this newsletter know, Mary, Adrian and I try to frequent locally-owned dining establishments when our schedule allows. Here are a few of our recent favorites:

**Small Plates.** There has been much ado about all the casual restaurants opening up in downtown Detroit of late. While we applaud their efforts, we hope Detroiters continued to support the hard working restaurateurs who opened their business in the city long before it was chic to do such. **Small Plates** is one such spot. Originally opened ten years ago, it has been revived with new owners. Located on Broadway, Small Plates is the perfect spot to dine before a show at the Opera House and games at Comerica Park or Ford Field. The menu stays true to the small plates concept and new items are added every couple months or so. While just about everything they make is very good, they are known for their skillet Mac & Cheese, and Baha Fish Tacos, prepared authentically: marinated, grilled and blackened, unlike the deep fried versions one often encounters. On our most recent visit we also enjoyed their crab cakes, beef sliders and hand-cut fries. And rumor has it that their Chicken & Waffles with white cheddar, Applewood-smoked bacon and maple syrup is a must-try item on our next visit!

**Hong Hua.** Hong Hua has been doing it right for many years.  **HOUR Detroit Magazine** even knighted Hong Hua with their “Restaurant of the Year” award in 2002. This past December when our staff was asked where they wanted to have our annual holiday luncheon, Hong Hua topped the list. Our fabulous meal included Salt & Pepper Shrimp & Scallops, Roast Barbecue Pork, Peking Duck, Walnut Shrimp & Broccoli, Chinese Steamed Sea Bass, Curried Noodles, dumplings and more. In the end we needed help rolling out the door! Hong Hua is located in Farmington Hills on Orchard Lake road north of Twelve Mile Road. It’s a great place for lunch or dinner. If you go, give Manager/Owner Danny and Chef Peter Chan our regards.



**Red Coat Tavern.** Residents of West Bloomfield, Royal Oak and nearby locales know that Red Coat Tavern is a great place to go for burgers and more. The original property is located on Woodward in Royal Oak, the second is in the space formerly known as **Zinc** on Orchard Lake south of Maple. Red Coat is comfort food at its best. Their classic Red Coat Burger with shredded lettuce, tomato and special sauce, with the addition of Jalapeno Jack Cheese, is Chef John’s favorite Thursday night after-shift snack. The Lark office ladies are partial to their Salad Rustique, which features roasted beets, grilled chicken, watercress & French feta. With co-owner Matt Brown and the management team all being highly knowledgeable about wine, you’ll always find a great wine list and interesting choices by the glass. And their beer list speaks for itself. Say hello to managers Frank, Juan or retired-Lark-waiter Rahul if you stop in the West Bloomfield property.

# A Wine List from 1984.

The following is our wine list from early 1984.

# Wines



*Chante Alouette*  
"Song of the Lark"  
1980 ~ White Hermitage  
\$ 6.25 glass - \$27.50 bottle

	House	glass	1/2 liter	liter
1. Chante Alouette, White Hermitage '80				
2. Chamay Sparkling Apple Cider, non-alcoholic, split		2.50	.....	.....
6. Valdo Prosecco, Italian Sparkling N.V.		3.50	.....	.....
7. Sungarden Bereich Bernkastel Mosel QBA '80		2.35	7.00	13.50
8. Blanc Prestige White Bordeaux N.V.		1.95	5.00	9.75
9. Valbon Rouge, Bonchard Red Burgundy N.V.		1.95	5.00	9.75
10. Pomino, White Pinot, Marchesi de Frescobaldi '81		2.35	7.00	13.50

  

California		Selected Whites	Italy	
11. Robt. Mondavi Chardonnay Res. '81	32.00		32. Pinot Grigio, S. Margherita '81	16.00
12. Jehel Johannisberg Riesling '82	17.00		Spain & Portugal	
13. Parducci Cheria Blanc Mendocino '82	14.50		40. Penedo Vinho Verde N.V.	8.50
14. Chalone Chardonnay '82	28.50		41. Torres Gran Reserva Vino Sol '76	13.00
16. Ch. St. Jean Chardonnay, Belle Terre '81	32.00		Germany	
17. Flora Springs Chardonnay '81	25.00		51. Wehiener Sonnenuhr Riesling Spatlese '79	20.00
19. Newton Vineyards Sauvignon Blanc '81	21.00		52. Scharzhofberger Riesling Spatlese '79	22.00
			54. Hochheimer Domlechnauer Riesling Kabinett '82	15.00
21. Les Chaymes Burgundy '81	16.50		56. Johannisberger Noelle Riesling Beermaullese '76	
22. Chablis Grand Cru Les Clos '82	20.00		1/2 bottle	30.00
23. Pouilly-Fuisse Ch. Fuisse '82	30.00		59. Brauneberg Juffer Riesling Spatlese '79	21.50
25. Ch. Carbonnieux Graves '82	23.50		Selected Reds	
26. Ch. Clerau Muscadet '81	16.00		France	
27. Chas. Mont. Ruchotes Burg. '81	32.50		81. Knitz-St. George, St. Aubin 1er Cru '78	43.00
28. Meursault, Burg. Fr. Cru Genevrieres '82	27.00		83. Ch. Gloria Bordeaux St. Julian '78	31.00
29. Ch. Beussac Fr. Cru Sauternes '81	23.00		84. Corton Burgundy St. Aubin '78	35.00
			85. Ch. Greysac, Bordeaux, Medoc '79	16.00
			86. Ch. Cos d'Estournel Bordeaux St. Est. '80	23.00
			87. Moulin a Vent Beaujolais Marquisats '82	17.00
			88. Ch. Coufran, Bordeaux, Haut-Medoc '79	17.50
			89. Ch. Troplong Mondot St. Emilion '79	20.00
			Spain & Portugal	
			90. Penedo Old Red Don Garrafeira '66	11.00
			93. Sandeman Founders Reserve Port, N.V. glass	5.00
			94. Torres Gran Res. Coronas Bl. Label '76	25.00

  

California		Selected Reds	France	
61. Ridge Zinfandel Paso Robles '78	21.50		81. Knitz-St. George, St. Aubin 1er Cru '78	43.00
62. Clos Du Val Merlot '80	26.50		83. Ch. Gloria Bordeaux St. Julian '78	31.00
63. Burgess Cabernet Sauvignon '79	26.00		84. Corton Burgundy St. Aubin '78	35.00
64. Wolf Creek Vineyards Merlot '80	22.50		85. Ch. Greysac, Bordeaux, Medoc '79	16.00
65. Phelps Cabernet "Backus" '78	31.50		86. Ch. Cos d'Estournel Bordeaux St. Est. '80	23.00
66. Kernwood Cabernet Artist Selection '80	33.00		87. Moulin a Vent Beaujolais Marquisats '82	17.00
68. Caymus Cabernet Sauvignon '79	29.50		88. Ch. Coufran, Bordeaux, Haut-Medoc '79	17.50
			89. Ch. Troplong Mondot St. Emilion '79	20.00

  

Italy		Spain & Portugal	
72. Bolla Amarone '77	22.50	90. Penedo Old Red Don Garrafeira '66	11.00
74. Nipozzano Riserva Chianti '78	14.00	93. Sandeman Founders Reserve Port, N.V. glass	5.00
75. Vino Nobile di Montepulciano '75	17.50	94. Torres Gran Res. Coronas Bl. Label '76	25.00
76. Brunello di Montalcino Barbi '74	33.00		

  

Sparkling			
101. Laurent Perrier French N.V.	35.00	107. Valdo Prosecco, Italian N.V.	15.00
102. Roederer Brut French '76	33.00	108. Alexander Bonnet, French N.V.	27.50
103. Perrier Jouet Fleur French '76	70.00	109. Mumm's Cordon Rouge, French N.V.	39.00
104. Nordell Brut, California N.V.	18.00	110. Alexander Bonnet Rose, French N.V.	29.00
106. Dom Ruinart Blanc de Blanc, French '75	50.00	112. Dom Perignon, French '76	75.00

  

## A Sampling of Rare Connoisseur Wines

Whites		Reds	
Ch. d'Haumont Sauternes '61	350.00	Corton Prince de Merode Burgundy '64	150.00
Ch. Rayne Vigney Sauternes '62	150.00	Ch. Lascombes Margaux '64	85.00
Newton Vineyards Chardonnay '81	32.00	Griotte Chambertin, Burgundy, St. Aubin '76	45.00
Batard Montrachet, Burgundy, St. Aubin '82	55.00	Ch. Latour, Bordeaux, Puisseux '75	95.00
		Ch. Lafite Rothschild, Bordeaux, Puisseux	

'78-120.00

Complete List Available on Request

**Wine in Days of Yore.** I recently reviewed menus from the early days of The Lark which opened in 1981. It was fun to see how much I knew about food & wine and how much I had yet to learn. A couple years ago we reproduced a menu from 1983 in our newsletter. Here is a wine list from 1984. The many superb wines listed and their ridiculously low prices leave one awestruck. We were proud to be a French restaurant and that was reflected in our wine lists. Premiere and Grand Cru White Burgundies ranged from \$25 to \$50 per bottle; today the same would be listed from \$95 to \$500 or more. Red Burgundies ran \$29 to \$100; today they would be \$72 to \$975. Red Bordeaux were \$16 for Ch. Greysac and \$95 for Chateau Latour, and \$120 for Ch. Lafite Rothschild; today our Bordeaux list ranges from \$50 to \$5,500 for the 1989 Ch. Petrus. Lafite and Latour range from \$475 to \$2,700, depending on vintage. Some bottles of red Burgundy or Bordeaux can cost thousands of dollars, the prices having been driven up due to high demand from Asia for collectible bottlings. Two bottles on our supplemental list, the 2005 and 2006 Domaine de la Romanée Conti, Romanée Conti Grand Cru, currently sell at auction between \$11,000 and \$20,000 per bottle.

In addition to the amazing rise in fine wine prices, there has been a dramatic increase in the number of fine wines available due to improved vinification by wineries around the world. Improvement in two areas is especially important. The spread of knowledge of how to produce good wines is now a science, not an art. A winery does not have to do what it has always done; science may now provide methods which have been proven to bring better results. Also crucial is a newfound willingness to change grape varieties if a different varietal has been proven better for the vineyards' site. There are thousands of different species of the noble wine grape *vitis vinifera*. The most obvious changes are those in neglected regions from a traditional local grape to one of proven famous European varieties.

The resulting increase in the sheer number of good wines offers a practical solution to the rise in prices of classical wines. There is no need to pay a high price to enjoy a very good bottle, though there are many special bottles of wine to be experienced. If you don't see the wine you're looking for on the back of our menu on your next visit to The Lark, ask for our supplemental list, which has wines in all price ranges from around the world.

*Thought for Food*®

“As a child my family's menu consisted of two choices: take it, or leave it.”

Buddy Hackett

