



the
Lark®

Tel. 248.661.4466 Fax 248.661.8891
www.thelark.com ★ email: office@thelark.com

6430 Farmington Road, North of Maple Road
West Bloomfield, Michigan 48322

Food for Thought®

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The First Restaurant Newsletter

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Fête de la Automne. In recent years at The Lark it has become tradition to hold an “April in Paris Dinner” each spring. While we love all the bounty and thus wonderful dishes that spring brings us, we find ourselves yearning to do a French menu featuring all the spoils of autumn as well. We hope you will join us in this celebration of all things French on Monday & Tuesday, November 24th & 25th at 7pm.

Menu

Amuse Bouche

Ris de Veau Œuf de Caille Frit Crisp

A Petite Presentation of Sweetbreads with a Fried Quail Egg

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Crêpe Fourrée à l’Entrecôte de Boeuf, Echalotes, Salsifis et Sauce Bordelaise

A Savory Crepe with Beef Short Rib, Shallots, Salsify & Bordelaise

•

Soufflé au Gruyère, Crème au Homard Breton

Gruyere Soufflé with Breton Lobster Crème

•

Filet de Turbot au Comté et Fines Herbes, Pommes de Terre Nouvelles Sauce au Champagne

Filet of Turbot with Comté, Fines Herbes, New Potatoes & Champagne Sauce

•

Main Course, Your Choice:

Poitrine de Veau Grillé avec Champignons d’Automne, Choux de Bruxelles Sauce Blanquette et Truffes de Bourgogne

Braised Breast of Veal with Fall Mushrooms, Brussels Sprouts,
Sauce Blanquette & Burgundy Truffles

or

Poulet de Plein Air façon Coq au Vin, Carottes Nouvelles et Fondant au Pommes

Pasture Raised Chicken Coq Au Vin with Baby Carrots & Fondant Potatoes

•

Crème Renversée Au Caramel et Moelleux Coeur Coulant au Chocolat

Caramel Custard and a Warm Chocolate Gateau

The price of this feast is \$97 per-person, not including beverages, tax and gratuity. An extraordinary French wine package will be available at an attractive price. The last date for cancellation or reduction of reservations without charge is November 18th, 2014 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 or email us at bookings@thelark.com. **Special Note:** Please see page 2 of this newsletter for information on our December **Old English Holiday Feast!**

Old English Holiday Feast. 'Tis the season to be jolly and our patrons know The Lark is the perfect setting for a jovial holiday celebration. We've perfected the menu over the years and believe it unsurpassed. Where else do you have a choice of Roast Prime Beef Rib or Roast Fresh Goose? Nowhere! As to ambience, The Lark is routinely voted as having the best ambience in Michigan, and at this holiday season Mary creates a Winter Wonderland! Plus both fireplaces will be gently aglow. And there will be madrigals & carols. Retired Lark bartender Carl Gerych will be guest bartending a few of these nights as well! Please join us at 7:00 pm, Monday, Tuesday & Wednesday, December 8th, 9th & 10th and December 15th, 16th & 17th for this fabulous feast.

Menu

Beignet of Cod in Beer Batter
English Chips & Malt Vinegar Sauce

•

Oysters in Champagne Sauce with Holiday Trimmings

•

Lobster Bisque
English Cheddar Scones

•

Dover Sole Colbert with Artichoke Hearts
Lemon Crème

Champagne & English Apple Cider Sorbet

•

Roast Fresh Goose with Port Wine Sauce
or

Roast Prime Rib of Beef
(Your Choice by Pre-Order when Reserving)
Glazed Carrots and Cranberries
Chestnut & Sage Sausage Dressing

•

Yule Log
Vanilla Bean Ice Cream
Rum Sauce
Coffee

•

Stilton & Walnut Tart

The price of this dinner and entertainment is \$120 per person, not including other beverages, tax or gratuity. A fitting wine bouquet will be available at an attractive price and will include British favorites. The last date for cancellation or reduction of reservations without charge is ten days prior to the date of your reservation. It is the obligation of anyone wishing to cancel or reduce a reservation to inform us by that date. If you are unable to attend our feast, please note that our holiday décor, which takes the entire staff a day to create, will be up through New Year's Eve.

Lark Gift Certificates with a Bonus Value! Gift Certificates for dinner at The Lark are one of the most welcome gifts at Christmas or any other time. This year your thoughtful gift, if purchased by December 31, 2014, will have an added bonus value of \$25 if used Tuesday, Wednesday or Thursday, January 13 through April 30, 2015 (except for Theme Dinners). To order, e-mail us at bookings@thelark.com or for a quicker turn-around, simply call Cathy or Lynda in our office 9:30 a.m. through 3:30 p.m. at (248) 661-4466.

Holidays

As always, The Lark will be closed on Thanksgiving Day, Christmas Eve and Christmas Day so that our staff may enjoy the holidays with their families. May all our cherished patrons enjoy the holidays with family & friends as well.

Dining Around. Mary and I love to dine out to say the least. Doing so in 65 countries or territories we've visited is what led to opening **The Lark**. However, the never-ending labors at or for our restaurant leave little time or energy for nights on the town. But good friend, neighbor and poker victim Matt Plaza has dragged us out of our lethargy and guided us with wife Inger (retired Lark office manager) to his selection of new restaurants. I've noted the **Table Five** in Northville, **The Sardine Room** in Plymouth and **Marais** in Grosse Pointe in prior newsletters. However, our finest dining experience lately was at our old love, **Restaurant Café Cortina**, located on 10 Mile Road east of Orchard Lake Road.

I remember having lunch at **Café Cortina** in the 70s on the day they opened. Proprietor Rina Tonon reminded me of it at a gala anniversary celebration she once hosted for the press and her best patrons. It began with a stand-up cocktail hour during which Rina thanked her guests for their support and noted memorable events over the years. One such memory she said was Jim Lark telling her she didn't know how to make a martini when he was having lunch there on her first day in business. If you guessed it had too much dry vermouth in it, you're right. That was in the days when businessmen would often have martini lunches. I gave up martini lunches decades ago but Café Cortina has an excellent wine list. They also boast impeccable service and the finest updated Italian cuisine in the region. Mary and I enjoyed our recent visit which was highlighted by Mary's very large shrimp or actual prawns and perfectly prepared and sauced halibut for me. And, Cortina shines just as brightly at lunch as at dinner. Trust me.

Newsletter by E-mail, and Special Notices. Due to the ever-rising costs of mailing out our monthly newsletter, we would like to encourage folks to receive our communications via email blast, if convenient. If you'd like to start receiving the newsletter by e-mail instead of US mail, please send an e-mail to bookings@thelark.com (or call us at 248-661-4466) stating such. If you would like to continue receiving the newsletter in print but are also interested in the special notices only sent out via email, please let us know that as well. Patrons that only receive the newsletter in the mail miss out on last minute opportunities for small plates nights, etc. Thank you!

Chef John's Cooking Class. Chef John's has scheduled his next cooking class on Saturday, November 15th at 11:00 am. For reservations, contact Louise at 734-812-1312.

New Year's Eve. We welcome you to celebrate New Year's Eve at The Lark on Wednesday, December 31st. We are accepting reservations at either 5:30-6:00 pm or 9:30 pm. As always, the evening will be festive with favors for the ladies and champagne flowing at midnight. And we will be dropping the ball on our very own (Department 56 replica) Times Square Building! Our regular menu will be available that evening along with some of Chef John's favorite specials to make this a night to remember.



Grand-Mère's Cuisine. Recently, I was asked what dishes my mother cooked when I was young. They did not vary much from the common preparations of the Midwest in the 1930s except those passed down to my mother from Mimi, my French Canadian grandmother. The two most memorable were tourtière, called tuut for short, and raisin pie. Tuut was a main course pie with a top & bottom crust, filled in my family with chunks of previously slow-cooked pork and potatoes. Wonderful! I make it till this day.

As to Mimi's raisin pie, it was very fine but I have never seen or heard of one since. I presume it was an answer to a desire for a fruit pie in colder months when fresh fruit was a rare and expensive luxury in French Canada. **Larousse Gastronomique** the "Bible of French Cuisine" which bills itself as "The World's Greatest Culinary Encyclopedia" does contain a recipe for a Raisin Tart. Recipe on request.

I was asked about foods my mother cooked, but other than French one German dish beloved by my Prussian father was a standard in my family: potato pancakes. They were the best in the world and put all others to shame. My father would throw all others in the garbage. Ours took forever to make for a family as we could only cook one at a time, or two if using two skilletts. They were large gently onion-seasoned, very thin and firm, almost crisp, the opposite of soft and mushy. Daughter Adrian now makes them for her children, who demand them often.

The Lark Winter Vacation.

As The Lark has a small staff, the only way our cherished employees can take a vacation is if we close our dining room twice each year. This year our winter break will be from Thursday, January 1 through Monday, January 12, 2015. Our office staff will be on hand during that time from 9:30 a.m. through 3:00 p.m. to take dinner reservations, process gift certificates and handle any other matters that require attention. We hope to see you all in the New Year after we re-open on Tuesday, January 13th.

**We're open on
Monday,
December 22nd!**



Holiday Greetings. Mary, Adrian, Chef John and I, Cathy, Lynda & Kay in our office, Bruce, Kim, Andrew, Sarah, Kevin, Jonathan, Andre, CJ (& Carl) in our dining room, Ryan, Rob & Demyrius in our kitchen and Mark, who keeps things spic and span, wish you and your loved ones a happy holiday season and the very best in the coming year. Thank you for your patronage and good will.

A handwritten signature in black ink that reads "Jim Lark".