



the
Lark®

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Food for Thought® **June 2015**
The First Restaurant Newsletter™

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Anniversary Celebration Dinner. This month marks the beginning of the 35th year of business at The Lark! This is obviously a milestone to celebrate and we hope you will join us at an incomparable feast marking this accomplishment. The menu's goal is to showcase our most famous offerings and to raid our cellar's 1,200 wines to flirt with gustatory nirvana. We have added a third evening to the usual two evenings of special monthly theme dinners to meet the anticipated demand but we still recommend patrons book promptly, as many have already done. Mary, Adrian and I and all our staff hope you join us at 7:00 pm on Monday, Tuesday or Wednesday, June 29th, 30th and July 1st to revel at this superb feast.

The Menu

A Twosome from the Sea
Salt Baked Shrimp "A la Lark"
and

Crispy Soft Shell Crab Tempura with Watercress Beurre Blanc

•

Grilled American Wagyu Beef with Morel Mushroom & Wild Ramp Sauté

•

The Lark's Famous Chinese-Oven Crisp Roasted Duck
House-Made Spaetzle & Rhubarb-Black Peppercorn Sauce
Sopaipillas

•

Local Asparagus Salad with Artisan Sheep's Milk Cheese Bavarois
A Basil & Sun-Dried Tomato Pesto Duet

•

Two-Bone Rack of Lamb Genghis Khan
Dauphinoise Potatoes, Carrots Robuchon & A Creamed Tuscan Kale Tartlet

•

Salzburger Nockerl Austrian Soufflé with Raspberry & Chocolate Sauces
Bonbons

The price of this festive event is \$105 per person before beverages, tax & gratuity. An exceptional wine bouquet will be available at nominal cost. The last date for cancellation or reduction of reservations without charge is June 23rd. This is a very popular dinner so book today!

Note: Please ring in the summer with us at our **Walk-Around Wine Tasting & Sale on Monday June 8th.** There will be entertainment, fabulous wines, and food aplenty. Don't miss it! Please call (248)661-4466 or email us at bookings@thelark.com for reservations.

The Lark Flies into 35th Year. Our goal has always been, by excelling at ambience, service and cuisine, to lift dining to the level of a unique experience for our patrons. If we succeed in that, we have earned Shakespeare's quote on our menu, "The lark at heaven's gate sings". Modesty be damned! We know it has been a wonderful experience for Mary, daughter Adrian & me, and our loyal staff. There have been too many highlights to list beginning with the quick acknowledgement of The Lark as one of the premier dining establishments in the country. It helped that when we opened the restaurant we had prior experience managing a culinary event, the sanctioned National Chili Association Michigan Chili Cook-off which we had founded several years earlier with the approval of its leader, Carroll Shelby. Initially the cook-offs were held at the tennis courts of Moon Lake Townhouses. With the opening of the restaurant we moved the Michigan Cook-off site to The Lark where it was so well-received that I was honored by being named a judge in the World Chili Championship Cook-off and added to the **ICS** national board.

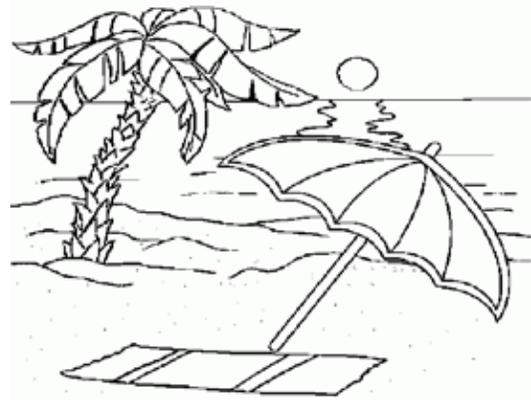
Heaven's gates, noted above, opened for many rewards showered on Mary and me throughout the years that we have been running The Lark. Most appreciated were meeting and getting to know so many wonderful patrons. We do not take them for granted, they are too special. Our waiters have informed us that our cherished patrons are a very big cut above those at their prior employments. And both before and especially since The Lark's opening, our interest in the culinary arts has led to exploratory trips to more than 50 countries. The reputation of our restaurant and the French titles earned by our achievements paved and opened the way to exceptional hospitality, not only at restaurants and wineries in the U.S. and France, but in Italy, Spain, Portugal, the UK, Ireland, Germany, every Scandinavian country, Russia, Poland, Hungary, Austria, Switzerland, Central and South America, Africa, and Asia, including China, Japan, Korea, Thailand, Indonesia, Hong Kong, Vietnam, Cambodia and others.

As if our rewards described above were not enough, I should note the formal awards earned by The Lark. Perhaps most impressive is that of **Condè/Nast Traveler** magazine as the finest restaurant in America. Actually the award was not from the magazine itself but the result of a poll of its subscribers and readers. Most important is that the poll was foolproof in all three important aspects of a poll: size of sample (over 32,000); knowledge of those polled (subscribers with large six-figure incomes); and security of poll (a written ballot, not stuffable internet voting). However, we are more grateful than I can express for the many other top-rated first place honors awarded to The Lark as without which we would not have survived to celebrate this anniversary. Many thanks to:

The Detroit Free Press
The Detroit News
Hour Detroit Magazine
Metropolitan Detroit Magazine
Gourmet Magazine

Food & Wine Magazine
Holiday/Travel Magazine
Condè/Nast Traveler Magazine
Wine Spectator
Wine Enthusiast

The Lark's Summer Vacation. The restaurant will be closed for vacation from Thursday, July 2nd thru Wednesday, July 8th so that our staff may enjoy an extended 4th of July holiday. We will re-open on Thursday, July 9th. The Lark office will remain open during our vacation (Mon-Fri 9:30 am -3:30 pm) to process reservations & gift certificates, and give any other assistance you may need. Please call 248-661-4466.



Summer Wine Tasting & Sale!

As our walk-around wine tasting held earlier this month sold out quickly and we were unable to accommodate all those who wished to attend, we are announcing our next wine tasting early so that loyal Lark patrons may reserve space. It will be held **Monday, August 10th, from 6:00 pm – 8:00 pm.** (\$60/person includes wine/food/tax & gratuity). As always, there will be an array of wines for you to enjoy and food will be plentiful, enough to make a meal. Appetizers will include Salt Baked Shrimp, Lamb Genghis Khan, Lobster, Vegetable Tempura and more. The atmosphere will be festive, with entertainment in our garden and Chef John interacting with guests while he cooks on the grill, and you'll meet some fine folks. Featured wines will be available for purchase at the lowest prices around and Jim will be making some of his cellar selections available at attractive prices as well. Our tastings are always a great time so don't delay; call (248) 661-4466 or email us at bookings@thelark.com today to reserve your space. This will be our last wine tasting held this year so book now and don't miss out!



Current Menu and Wine List. Enclosed you will find our current menu and wine list. We've retained patron favorites such as our famed Rack of Lamb Genghis Khan, Roast Maine Lobster and our Bone-In Ribeye, while other items are gracing our menu for the first time. Our legendary Salt-Baked Shrimp, which is usually only offered at receptions, is being served with Asian greens and crispy noodles. Our Portuguese Copper Cataplana, ever-growing in popularity, features Maine lobster tail, Pt. Judith calamari, mussels and chorizo in a spicy San Marzano tomato sauce. A must try! Chef John utilizes local bounty in his Morel Mushroom Pirozhki with Michigan ramp pesto & spring

peas. And what veal aficionado wouldn't appreciate our pan-roasted Bone-In Veal Chop, served with Chevre whipped potatoes, caramelized cauliflower, golden raisins and Loire wine sauce? And yes, as with our lamb, it's acceptable to chew on the bone - a compliment to the chef!

Our menu will change in July and every two months thereafter. For updates please go to www.thelark.com and click on the menu tab, or click on the icon to download a printable PDF.

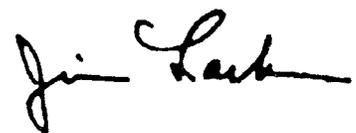
Up North. As most readers of this newsletter know, Mary and I are world travelers from November through April but spend any off-time from May through October at our lodge on M119 north of Harbor Springs near Good Hart. M119, overlooking Lake Michigan and distant Beaver Island, has long been known as the “Tunnel of Trees” because of the overhanging limbs of the neighboring forest. It is routinely voted “The Most Scenic Road in Michigan”, much to the chagrin of residents of the Upper Peninsula’s Keweenaw Peninsula whose M26 has glorious views of that rugged landscape and of surrounding Lake Superior. However, our M119 was only recently officially awarded the title of ‘Tunnel of Trees’ by the Michigan Legislature which seemed to forget that in the 1920s it honored M-119 with the title ‘Chippewa Memorial Trail’. Very appropriate because it was the Native American route up and down the area’s Lake Michigan coast. Worn portions of that trail cross our acreage.

We jumped the gun this year and opened our lodge a bit too early for the morel mushroom season, but ramps of the lily/onion family were plentiful. They are prized wherever found but are scarce in Eastern woods because of over-harvesting. In Michigan they are under-harvested Up North and one may harvest as much as desired. Appropriately, you’ll find Michigan ramps on The Lark’s menu this month.

Our frequented Up-North restaurants remain; some had just opened for the season. That was true of our decades-long favorite **Dam Site Inn** at Pellston, which does all things well but is most famous for its fried chicken dinners. Trust me; they are not to be missed. Another favorite is **The Fish**, just four miles north of Harbor Springs on State Road. Obviously, lake food and seafood are most prominent but one can’t go wrong. Appetizers include Japanese Shrimp Tempura with tempura-fried vegetables, Maryland Crab Cakes, and Mussels steamed in white wine. Entrees include Panko & Wasabi Sea Scallops, Walleye Amandine, Pan-seared Sashimi Grade Ahi Tuna, King Crab Legs, Filet Mignon, and Braised Lamb Shank. The Fish and Joe Muer’s are the finest seafood restaurants in the State.

Other spots include **Leg’s Inn** in Cross Village, which is very appealing in warm weather with its outdoor dining in their spacious terrace overlooking the Lake Michigan coast. I am rather ashamed to admit that **1911 Terrace Inn**, located in a historic building in the upper reaches of Bay View, is only a recent discovery of ours. Charming. One of our current luncheon spots is **Chandler’s** in Petoskey. Simple setting but excellent cuisine. Eclectic. We enjoy their Korean Sticky Wings appetizer and Braised Chicken Nachos with Pepper Jack, cilantro, jalapenos, avocado, Cheddar Béchamel, salsa verde & sour cream. That’s some lunch. Imagine dinner with live entertainment and the best wine list from the adjoining co-owned wine shop. Also weekend brunch. Other good restaurants abound such as **Stafford’s** various locations. Your best source of listings is the **Northern Michigan Dining Guide**. Phone Christy Lyons (231) 439-9329.

Thought for Food®



“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

-- Luciano Pavarotti and William Wright, from *Pavarotti, My Own Story*