



The Wine Bar and Bistro

on lark

Small Plates

Cream of Asparagus Soup with White Truffle Oil Drizzle 9

**Sea Scallops au Gratin with Roasted Almonds, Vermouth, Shallots,
Garlic, Ginger, and Tarragon 9**

Duck Liver Terrine with Warm Canadian Bacon Cream Sauce 8

**The Wine Bar and Bistro Escargot Bourguignon: A Half Dozen French
Helix Snails in Garlic Parsley Butter 7**

**Shrimp Madagascar: Four Sautéed Jumbo Shrimp with Green
Peppercorns, Garlic, Shallots, Tomatoes and Chives in a Pernod Cream
Sauce 12**

**Asparagus, Mushroom, Leek and Swiss Cheese Tart with Baby
Arugula and Radicchio Salad, Champagne Vinaigrette 12**

**Maryland Style Crab Cake on a Bed of Caramelized Onions with
Roasted Red Pepper Cream Sauce, Tomato Herb Vinaigrette and Basil
Oil Drizzle 12**