



The Wine Bar and Bistro

on lark

Amuse Bouche

Crawfish And Oysters
Anise Hyssop

First Course

Tuna Sashimi
Black Sesame, Mujol Caviar, Watermelon

Second Course

Kurabota Pork Belly
Apples, Ginger, Cinnamon

Third Course

Wild Boar Crépinette
Chimichurri, English Peas, Crab Fritter

Fourth Course

Sous Vide Top Round
Local Fiddleheads, Black Trumpet Mushrooms, Sunchokes

Fifth Course

Babarone & Triple Cream Cheese

Executive Chef Jason T. Baker