



The Wine Bar and Bistro

on lark

Large Plates

Penne with Lamb Bolognese and Shaved Parmesan 10/17

**Fettuccine with Caramelized Balsamic Onions, Sauteed Crimini and Shiitake
Mushrooms, Shaved Parmesan and Porcini Oil Drizzle 10/17**

**Pan Seared Hanger Steak with Roast Garlic Yukon Gold Mashed Potatoes,
Seasonal Vegetables and Red Wine Mushroom Demi-glace 20**

**House-made Free Range Long Island Duck Confit with Pancetta and Tart
Cherry Quinoa Salad, Macintosh Applesauce and Seasonal Vegetables with
Balsamic Reduction Drizzle 18**

**Sesame Seed, Red Miso and Ginger Encrusted Ahi Tuna with Wasabi and
Roast Garlic Mashed Yukon Gold Potatoes,
Roast Garlic and Sweet Ginger Cream, Pear Wasabi Drizzle 24**

**Pan Seared Snake River Farms American Wagyu Flatiron Steak with
Gorgonzola Savoyard Potatoes, Seasonal Vegetables and Truffled Green
Peppercorn Demi-glace 22**

**Pan Seared Organic Statler Chicken Breast with Sundried Tomatoes, Roast
Garlic, Basil, and Seasonal Vegetables in Parmesan Cream Sauce Served
Over Fresh Linguine 18**

**Roast Dijon and Herb Crusted Rack of Lamb with Gorgonzola Savoyard
Potatoes, Seasonal Vegetables and Dijon Rosemary Demi-glace 20**