



The Wine Bar and Bistro

on lark



Specials

Assorted Olives with Roasted Garlic and Baguette 7

Roasted Tomato Bruschetta 5

Chicken Liver Crostini with Fresh Fig Puree and Roasted Hazelnuts 8

**Galantine of Duck with Truffles and Pistachios, Whole Grain Dijon Mustard,
Cornichons and Raspberry Port Cumberland Sauce 9**

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

**Jamaican Jerk Ribs: Baby Back Ribs simmered in Beef Stock, Thyme, Basil,
Allspice, Cinnamon, Basil, Hot Pepper Flakes, and Passion-fruit Puree \$ 8**

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

**Salad of Baby Spring Greens and Fresh Herbs with Roasted Peppers, Grape
Tomatoes, Walnuts and Gorgonzola with Raspberry Walnut Vinaigrette 9**

**Ducktrap River Smoked Salmon with a Demi-Salad of Belgian Endive,
Radicchio and Roasted Red Peppers with Dill Mustard Cream Sauce \$ 12**

**House-made Free Range Long Island Duck Confit with Roast Garlic Mashed
Potatoes, Macintosh Applesauce, Hazelnuts and Seasonal Vegetables with
Balsamic Reduction Drizzle 17**

**Pan Seared Pork Tenderloin with Fresh Fig Puree, Polenta, Seasonal
Vegetables and Blackberry Fig Sauce 18**

**Braised Lamb Shank with Roast Garlic Mashed Potatoes, Seasonal
Vegetables, and Rosemary Red Wine Sauce 20**

**Pan Seared Breast of Free Range Long Island Duckling with Butternut
Squash Risotto, Macintosh Applesauce and Seasonal Vegetables in a Maple
Syrup and Sage Scented Butternut Squash Broth 20**

www.winebaronlark.com

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