



STARTERS

inspired by wine regions around the world, these dishes come out as they are ready.

Truffle Frites

cotija cheese, black truffle zest, white truffle powder, roasted garlic-rosemary aioli 9

Curry Roasted Cauliflower

caramelized onion hummus, pickled peppers, cilantro raita 8

Peking Duck Dumplings

thai chili, ponzu sauce 10

Chicken Satay

tahini maple, cashews 9

Beef Chimichurri

tenderloin, chimichurri, bravas aioli, jicama and apple slaw 14

Ahi Tuna

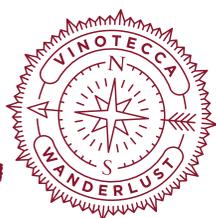
yuzu vinaigrette, avocado, carrot, daikon, wasabi greens, wakame salad, wonton crisps 14

Octopus & Calamari

braised, green tomato jam, parsley puree, arugula, lemon 15

Shrimp Diablo

red rojo sauce, tostones, lime wedge, cilantro 14



ENTREES

"Ogni Giorno" Linguine

daily house made linguine, arrabiata sauce, sauteed spinach, fresh tomato, burrata, pecorino romano, garlic toasts 16 half 24 full

Mushroom Ravioli

house made mushroom stuffed ravioli, summer squash, sauteed swiss chard, garlic and shallot white wine sauce, fresh herbs, vegan butter (vegan) 17 half 28 full

Loch Duarte Salmon

pink peppercorn spiced, roasted beets, braised swiss chard, butternut squash puree 22 half 38 full

Seared Sea Bass

warm red lentils with baharat spice, carrot soubise, sauteed carrots, lemon butter cream, chive oil 28 half 46 full

Braised Short Rib

yukon potato puree, brussel sprouts, demi glace, horseradish creme fraiche 24 half 38 full

Lamb Chops

grilled rib chops with a cauliflower gratin, braised greens, and The Lark's 'Ghengis Khan' sauce 30 half 42 full

Kona Coffee Rubbed Filet

30 day aged angus reserve, butter poached leeks, potato gratin, rapini, sauce bordelaise 32 petite 52 center cut

Vino Burger

30 day aged prime beef, drunken goat cheese, red wine onion jam, dijonnaise, brioche bun, frites 20

SHAREABLES

Charcuterie & Cheese Board

served with house-made accompaniments of something tangy, pickled, and sweet

*ask your server for today's selections
pick three 16, pick six 28
add house olive blend 6

Michigan Baked Brie

marcona almond butter, fig jam, warm baguette 16

Hand Tossed Pizza

personal cheese pizza 12
add toppings \$2 each; arugula, basil, mushrooms, onions, kalamata olives, tomato, pepperoni, italian sausage, fresh mozzarella

SALADS

Spicy Green Salad

goat cheese, marcona almonds, roasted grapes, parsnip chips, white balsamic vinaigrette 9

Greek

kalamata olives, pepperoncini, beets, cherry tomato, oregano red wine vinaigrette, fresh cut french feta slice 11

West Coast Kale & Quinoa

dried fruit, pickled squash, pepitas, candied pecan & walnut, honey-apricot vinaigrette 10

Beets & Ricotta

arugula, hazelnuts, sherry marinade, citrus gremolata 10

VINO WINE CLUB

each month we explore the wine, food, and culture of a region through our vino wine club! join us for a wine tasting social and wine gift pack every month.