



STARTERS

Soup of the Day
made fresh daily 6

Truffle Fries
cotija cheese, black truffle zest,
white truffle powder,
roasted garlic-rosemary aioli 8

Biryani Chick Peas
fried chick peas, biryani spice 7

**Curry Roasted
Cauliflower**
caramelized onion hummus,
pickled peppers, cilantro raita 9

Confit Byaldi
eggplant, squash, zucchini,
tomato, huitlacoche,
stracciatella cheese,
black radish 12

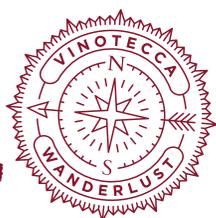
Chicken Satay
tahini maple, cashews 9

Seared Ahi Tuna
cilantro vinaigrette, pickled ginger,
wasabi, wonton crisps 14

Shrimp Diablo
red rojo sauce, tostones,
lime wedge, cilantro 14

Swedish Meatballs
lingonberry gravy 10

Steak Tips
caramelized onions,
ziti sauce 16



ENTREES

Wild Mushroom Pasta
foraged mushroom ragout, papardelle, fennel soubise,
balsamic cipolline onions, fresh herbs 17 half 28 full

Thai-Indi Chicken
yellow curry, cauliflower, cashews, cilantro, yogurt, mint, lime,
scented jasmine rice ~ medium spice 18 half 30 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,
green beans, sauce bordelaise 32 petite 52 center cut

Vino Burger
30 day aged prime beef, tarragon dijonnaise, pickles, tomato, lettuce,
brioche bun, fries 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

Salata Italiano
truffled burrata, prosciutto,
heirloom tomato, melon, arugula,
sweet basil vinaigrette,
balsamic reduction 11

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.