

# LARKS

HOME KITCHEN CUISINE

## SUPPER

WELCOME TO LARKS. WE CREATED AND DESIGNED LARKS – HOME KITCHEN CUISINE AS A CELEBRATION OF OREGON - ITS FARMS, ORCHARDS, VINEYARDS, CHOCOLATE AND CHARM. OUR HOPE IS THAT WE HAVE CREATED A RELAXING ATMOSPHERE WITH THE KIND OF FOOD AND WINE WE MOST ENJOY.

*Doug and Becky Neuman*

## BEFORE SUPPER

ROASTED BRUSSELS SPROUTS, HOUSE BACON, HAZELNUTS, MAPLE-MUSTARD 13

DUNGENESS CRAB & FIVE CHEESE FONDUE, GRILLED ROSEMARY BREAD 16

FARM PLATE, CHARCUTERIE, ARTISAN CHEESES, JAM, MUSTARD, LOCAL BAGUETTE 15

FALL SQUASH & CHEVRE RISOTTO FRITTERS, MAPLE AIOLI 13

NEW ORLEANS STYLE BBQ PRAWNS, SMOKED ONION POLENTA 14

## FROM THE FIELDS

LARKS HOUSE MADE SOUP OF THE DAY 6

CLASSIC CAESAR, HEARTS OF ROMAINE, AGED PARMESAN, ROSEMARY CROUTONS 11

ROASTED BEETS, CHEVRE CROQUETTE, CRUSHED WALNUTS, SAGE OIL, MICRO ARUGULA 12

ORGANIC FIELD GREENS, TOASTED HAZELNUTS, DRIED CRANBERRIES, SHERRY VINAIGRETTE 10

ARUGULA, WINTER SQUASH, FETA, PEPITAS, MOLASSES-PEAR VINAIGRETTE 12

## OFF THE GRILL AND OUT OF THE OVEN

BRAISED KUROBUTA PORK CHEEKS, PAN JUS, MUSTARD-CAULIFLOWER PUREE, CIDER BRAISED CABBAGE 27

MEATLOAF, PERSIMMON-BOURBON KETCHUP, ROSEMARY-SWEET POTATOES, RAINBOW CHARD 25

SOUTHERN FRIED CHICKEN BREAST, BACON PAN GRAVY, MASHED POTATOES, GREEN BEANS 24

SEARED PETRALE SOLE, SERRANO-DATE BUTTER SAUCE, PARSNIP-BACON-APPLE HASH, PEA SHOOTS 29

FETTUCCHINE, HOUSE LAMB-PORK SAUSAGE, SQUASH, SAGE, PINE NUTS, SMOKED FETA, TRUFFLE OIL 28

STUFFED ACORN SQUASH, FARRO, WILD MUSHROOMS, GOLDEN BEETS, WINTER GREENS, CHEVRE 26

DUCK LEG CONFIT, POMEGRANATE-HOISIN GLAZE, PUMPKIN-BRIE GRITS, WATERCRESS 28

WILD MUSHROOM & CHICKPEA STEW, CARAMELIZED FENNEL, PRESERVED TOMATO, EGGPLANT, CAULIFLOWER, BELL PEPPER, LEMON-DILL YOGURT, GRILLED BAGUETTE 24

BRAISED NOVY RANCH BEEF, DUCK FAT POTATO, BROWN BUTTER-CARROT PUREE, PEA SHOOTS 32

GRILLED "PRIME" RIBEYE STEAK, HOUSE WORCESTERSHIRE, WILD MUSHROOM-DUXELLES POTATOES, WATERCRESS 36

ONE CHECK PER TABLE PLEASE

SPLIT SALAD 2 SPLIT ENTRÉE 5 WINE CORKAGE 15

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

Chef de Cuisine- Franco Console  
Executive Chef- Damon Jones