



the
Lark®

Tel. 248.661.4466 Fax 248.661.8891
www.thelark.com ★ email: office@thelark.com

6430 Farmington Road, North of Maple Road
West Bloomfield, Michigan 48322

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A Chef de Cuisine Dinner. This spring marks John Somerville's 4th anniversary as Chef de Cuisine of The Lark. To celebrate, we bring you a menu of some of John's favorite dishes. And, since this is a special occasion, Chef John will be visiting the dining room to reveal one of his kitchen secrets to our patrons. So, please join us in this celebration at 7:00 pm, Monday and Tuesday, March 22nd and 23rd, 2010, a week earlier than usual due to Passover.

The Menu

A Duet of Treasures of the Sea:

A Timbale of Crab and Caviar with White Asparagus Relish
and
Tropical Spiced Sablefish with Radish Julienne & Papaya Coulis

•

A petite serving of Chef John's Famous Morel Mushroom Lasagna with Spinach,
Ricotta & Truffled Pecorino Cheese

•

Parmesan-Crusted Dover Sole with Crab Dumplings
Champagne Sauce

•

Red & Black Currant Sorbets

•

Grilled Filet of Beef and Braised Beef Cheek with Wild Leeks & Grilled Asparagus
Tenuta San Guido Sauce

•

Chocolate Genoise Tower with Champagne Mousse and Chambord Glaze
Under a Gilded Cage

•

Malted Vanilla Crème Brulée
Coffee

The price of this feast is \$90 per-person, not including beverages, tax and gratuity. An optional wine bouquet will be available for your modest cost. The last date for cancellation or reduction of reservations without charge is March 15th, 2010 and it is the obligation of anyone wishing to cancel or reduce a reservation to inform us by that date.

Special Note: We will be holding our first **Wine Tasting** of the year on **Thursday, March 4th** from 6 to 8 pm. Please see page 4 of this newsletter for details.

HOUR Magazine Best of Detroit Poll. HOUR Detroit Magazine is currently conducting its annual readers' poll of favorite services, people, and places to shop and dine. Written ballots have been eliminated this year in favor of on-line voting. To voice your opinions go to www.hourdetroit.com and click on the link to the Best of Detroit ballot near the top of the screen. Balloting ends March 15th so vote for your favorites today!

Perfect Gift for a Francophile. Yes, perfect whether a gift for a loved one, friend or one's self. Namely, **France** magazine, the best selling English language magazine about France. Published in the UK, it is also dominant in North America. A fun read. For example, the March issue includes articles on the iconic Paris jazz scene, five great sparkling wines other than Champagne (including California's Saintsbury Blanc de Noir Brut NV) and the village of **Eguisheim** founded by the Duke of Alsace in 720 A.D.. Eguisheim is the center of fine Alsace wines and the most beautiful village in France. The magazine also includes letters from readers detailing enjoyable drives off the beaten path; and of course, recommendations for lodging and dining. For the really devoted Francophile, there is even information on purchasing a home in France including available mortgage sources. To subscribe in the U.S., Fax 864-882-1112; E-mail frnc@kable.com The subscription rate is \$41.70 per year.



Wild Boar! Strange to say, in the past few years wild boar have been in the news in both the **U.S.** and **U.K.** To wit, there are too many of the rascals. I quote the media report on Texas boar.

“Everything's bigger in Texas, and the pig population is no exception.” They aren't cute porkers, either---wild boars wreck crops and cause some \$52 million in annual damages in the state. For some, that means an opportunity for heavy-duty huntin', but the solo efforts aren't enough to slow a wave of some 2 million hogs.

Boar-baiting is serious business: Hogs are wily, and missing the mark can result in the boar's hunting you. The feds have begun shooting at hogs from helicopters, but the boars just keep multiplying in both town and country, the **LA Times reports**. “Ain't nothing easy about outsmarting a pig,” said one meat-buyer.

In the **U.K.** the **Western Morning News** of Plymouth, England in February, 2008 reported in an article titled “*Curing the Wild Boar problem, by eating them*”:

“The number of wild boar roaming the countryside has reached such worrying levels that the Government yesterday launched a detailed action plan to deal with the beasts – including the best ways to shoot and eat them.

Growing numbers of animals which have escaped or been released from farms have seen the problem escalate in the past 20 years. There are thought to be 100 in West Dorset and Dartmoor alone. Across Britain there are believed to be 1,000 roaming woodland areas.

Wild boar - an ancestor of the domestic pig - were once native to Britain but were driven to extinction more than 300 years ago...”

On December 22, 2009 the **Western Morning News** further reported that:

“Wild boar...have been added to the list of non-native species posing a threat to Britain’s indigenous animals. They are among a total of 63 non-native species described as ‘one of the greatest threats to wildlife worldwide’.”

A mere 1,000 boar, but there is something about them that catches our attention. At the same time they are fierce yet mysteriously romantic relics of days-of-yore.

My only experience with wild boar was at a hunt in Hungary as related in our newsletter and in my book **The Ultimate Lark**. Our hunting party of six couples, headed by David E. Davis Jr., had shared previous adventures in England, Wales, Africa and Argentina. The “guns” were the six men plus Jeannie Davis. The boar hunt was at an exclusive club of 47 members who leased some 16,000 hilly and wooded acres two hours from Budapest. Our guides and beaters were club members. Boar hunting consists of waiting in the woods with one’s guide while successive drives proceed. I saw several good deer in range and finally two large pigs, but running between them were a row of piglets. Sows are fair game and my guide urged me to shoot but I delayed until the guide would not guess my errant shot was deliberate. I don’t shoot mothers. Two guns, Charles and Ham, shoot sows and David bagged the only boar.



Most European hunters have a great tradition of respect for game, which is often evidenced in ceremonies. In the after-hunt tableau, the boar was at the point of a triangle and the two sows on either side, all surrounded by the usual pine boughs and bonfires. Foliage was placed in the dead pigs’ mouths, signifying their last meal. Then another sprig of leaves was smeared with blood and presented to the hunter to place in his hat to denote a kill. Because it was their first boar, Charles and Ham were part of a special ceremony. As they lay across their animals, they were struck three times with a bough—once for St. Hubertus (patron saint of hunters), once for the animal, and once for the club. In the glow of the bonfires, twilight arrived as sparkling wine was opened and the day relived in exaggerated remembrance.



France’s **Larousse Gastronomique** speaks highly of wild boar, noting that Roman poet Horace was one of the first to praise it, “If you shun insipid meat, let a wild boar from Umbria, fed on ilex acorns, make your table bend under its weight.” I don’t think so; our experience has been limited to wild boar sausage from Texas.

Walk-Around Wine Tasting & Sale. As mentioned in our February Newsletter, we are pleased to announce our first Wine Tasting of the year on Thursday, March 4th from 6:00 to 8:00 pm. In addition to some more well-known wines, we will be showcasing some exciting selections available at special pricing from the A.H.D. Vintners portfolio including:

Chateau de la Font du Loup Chateauneuf-du-Pape Blanc 2007

Arguably the most important wine region in the southern Rhone valley, Châteauneuf-du-Pape is famous for its distinctive red wines. Those “in the know” are also enthusiasts of the white wines of Châteauneuf-du-Pape. Increasingly sought-after, these elegant, rich whites represent less than 10% of the total production of the region. It is a rare treat to be able to sample the highly regarded white Châteauneuf-du-Pape of Chateau de la Font du Loup.

Chateau Les Cruzelles, Lalande de Pomerol 2005

Owner/winemaker Denis Durantou immediately started scoring high ratings from the time he took over Eglise Clinet in 1983. In 2000, he purchased Chateau Les Cruzelles, a 25 acre property in Lalande de Pomerol, replanted the vines on gravelly clay soil and overhauled the cellars. Denis refers to the Cruzelles as his “danseuse”, dark and smooth with ripe plums and a hint of licorice. Surprisingly dense, it was referred to as “a sleeper” by Robert Parker in The Wine Advocate.

Alpha Omega “Proprietary Red”, Napa Valley 2006

Alpha Omega, located in legendary Rutherford in the heart of Napa Valley, is one of Napa’s newest boutique wineries. Talented young winemaker Jean Hoefliger has teamed with consultant Michel Rolland. Nicknamed the “Flying Winemaker”, Rolland is considered by many as the ultimate modern winemaker and consults for hundreds of estates in over 13 countries. Says Robert Parker of this limited-availability wine, “The outstanding 2006 Proprietary Red exhibits sweet plum, black currant, coffee, and chocolate notes intertwined with notions of herbs and new oak. Pure, and impressively textured.”

As always, we will have an array of awesomely scrumptious appetizers to pair with our 20 wines that you won’t want to miss. They will include our famous Salt-Baked Shrimp, Rack of Lamb Medallions, Kobe Beef Pot Stickers, Curried Duck Tartlets and Lobster & Asparagus Tempura – yum! So, bring your palates and your appetites and join us for this not-to-be-missed extravaganza on **Thursday, March 4th from 6-8pm**. The cost (which includes wines, food, tax and gratuity) is \$50 per person. Please call the office at (248)661-4466 to reserve your space.

Cooking Class with Chef John. Chef John is holding a spring cooking class on Saturday, March 20th at 11:00 am at which he will be featuring seasonal spring items such as morel mushrooms. To attend this fabulous class, please call Louis (yes, the chef’s mom ☺) at (734)812-1312. The cost per person for the class and following luncheon with wines is \$95, what a steal!

