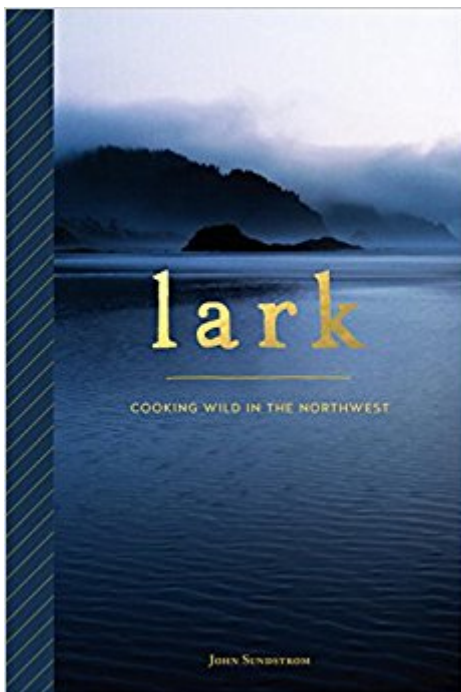


The book was found

Lark: Cooking Wild In The Northwest



Synopsis

A James Beard Award-winning chef tells the story of Seattle's popular restaurant, Lark, and shares his recipes for the local seasonal cuisine that has made it a Northwest destination for over ten years. Now available in paperback, Lark is John Sundstrom's culinary homage to the Pacific Northwest, inspiration for his rustic yet elegant cuisine. In this new edition Sundstrom adds a chapter of his restaurant's favorite everyday kitchen staples, including recipes for cordials and syrups, house-made pasta, mayonnaise, dressings, breads, and smoked and pickled foods. Lark celebrates the distinctly moody and majestic Northwest and its bounty of ingredients with more than 100 recipes and stunning full-color photographs.

Book Information

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Customer Reviews

"John Sundstrom's food dazzles, whether it's a pot of the richest, creamiest mashers this side of France or a plate of luscious yellowtail crudo brightened with fennel pollen. But what I admire most about John is his acute sense of the Pacific Northwest's seasons, from the seemingly endless winter drizzle to wondrous summer abundance. John, Kelly, and JM's thoughtful spirits resonate like a breeze off Puget Sound." —Tom Douglas, Chef/Owner of Tom Douglas Restaurants

"Johnathan Sundstrom has brought the beauty and bounty of his beloved Northwest so boldly and vibrantly to the pages of this book that I want to climb into its pages and eat, sleep, drink, and COOK that region NOW. I love his personal stories and his redefinition of the seasons into "mist, evergreen, and bounty" —what a very personal and gorgeous book!" —Suzanne Goin,

Chef/Owner Lucques, A.O.C., Tavern ["I've been waiting for this cookbook. My first taste of farro paired with chanterelles was at Lark many moons ago and now it's a standard in my own kitchen. I never miss a chance to order the porcini or spot prawn dishes. John takes signature foods of the Pacific Northwest and makes them jump off the plate. Like an old family mushroom patch, these pages are a treasure trove to return to again and again."](#)

[•Langdon Cook, author of Fat of the Land: Adventures of a 21st Century Forager](#) ["The defining element of the book is Sundstrom's deep love for the Pacific Northwest, which will resonate with people who may not even be that interested in food. This is a man who, after much thinking, decided we have just three seasons and gave them evocative names--Mist, Evergreen, and Bounty"](#)

[and spends some time waxing poetic about them, and encouraging you to go get lost in the woods."](#)

[•Angela Garbes, The Stranger](#) ["Lark](#) [tells the story of a way of cooking and interacting with the earth that draws you in and makes you want to be a part of it. It is comprehensive, not only including recipes, but also ways of dealing with ingredients and sourcing food."](#)

[•Lottie + Doof, Award-winning Chicago Food Blog](#) ["A love letter to local food sources, and to cookbook fans in the Pacific Northwest and beyond."](#)

[•Allison Jones, Portland Monthly](#) ["If the rest of the world cooked and ate true-to-season and locally the way John demonstrates in this gem of a book, we could cure environments, restore culture, and know what it is to love food and those who bring it to us."](#)

[•Michel Nischan, President and CEO of Wholesome Wave](#) ["Over 100 recipes do justice to the rich bounty](#) [of the Northwest, with a special chapter dedicated to his restaurant's favourite everyday kitchen staples, including cordials and syrups, house-made pasta,](#) [mayonnaise, dressings, breads and smoked and pickled foods."](#)

[•Fine Dining Lovers](#) ["\[Sundstrom\] has redefined the seasons based on our lush local food](#) [and why not?"](#)

[•The Seattle Times](#) ["One of Seattle's Best."](#)

[•Evening Magazine](#) ["A fantastic way to impress dinner guests."](#)

[•Tastebook](#) ["Chef John Sundstrom's love letter to the Pacific Northwest."](#)

[•Seattle Met](#) ["Elegance."](#)

[•Serge the Concierge](#) ["Fantastic](#) [a pleasure to read."](#)

[•Happy Hour Radio](#) ["Gorgeous."](#)

[•KATU-TV](#) ["The recipes that put Lark on the map."](#)

[•425 Magazine](#) ["Lark about with a taste of John Sundstrom's Seattle-based restaurant, a true homage to the wild Pacific Northwest."](#)

[•Country & Town House Magazine](#) ["Signature artisanal recipes."](#)

[•Alaska Airlines Magazine](#) ["The perfect gift."](#)

[•Seattle Met](#) ["Delights."](#)

[•Red Lips + Tortilla Chips](#) ["Distinctly Northwestern](#)

style. **CRAFT** "[The] cookbook of the year." **Seattle Magazine** "[For] entertaining." **Book Larder** blog "Recipes and tales from Lark, Seattle award-winning restaurant." **Portrait of Seattle** "Singularly Northwest | enticing dishes [for] local folks who love Northwest cuisine and creating restaurant-quality food in their own kitchens." **Everett Herald**

John Sundstrom is chef and owner of Lark restaurant in Seattle. He has been named one of Food & Wine's Best New Chefs, won an IACP Judges Choice Award, and won a James Beard Award for Best Chef Northwest.

Nice reading-good guide!

Perfect presentation of the Pacific Northwest. If you are into fresh seafood, awesome presentation and delicious food perfectly matched then this is the book for you. Like the restaurant; this book weaves a tale of recipes that perfectly portray the wondrous cuisine that should be a staple in the Pacific Northwest and in all of our lives. [i.e. fresh locally sourced (if possible) ingredients that when combined properly produce a dish that is both pleasing to the eye and palate.] The recipes within are fantastic. While not easy to recreate; they are certainly not too difficult for the average cook. Follow the guidelines provided by the author/chef and you will be reproducing these wonderful recipes in no time.

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