



# Westways

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## BonAppétit

LOS ANGELES & ENVIRONS

### Corazón y Miel

BY COLLEEN DUNN BATES

PHOTOGRAPHS BY VANESSA STUMP



pork belly sliders at The Lark in Santa Barbara.

**POINTS NORTH**—Home to the Urban Wine Trail with its mix of top-notch tasting rooms, Santa Barbara's Funk Zone has a new culinary crown jewel: **The Lark**. The stylish restaurant

with a big-city vibe is located in the redesigned historic Santa Barbara Fish Market building. Settle into a booth or dine at an intimate table or the massive wooden communal table near the bustling bar. Dig into chef Jason Paluska's locally sourced platters, designed for sharing. The menu offerings change seasonally, but look for starters such as the high-quality charcuterie and cheese boards, and flavor-packed deviled eggs with crispy pancetta. Sip a crafted cocktail and share such plates as tender pork belly sliders, whole grilled *branzino* with kale and fennel slaw, or slow-cooked pork shank with ancho-honey cornbread. Cap it off with a luscious milk chocolate *pot de crème* with smoked almond brittle. Tuesdays–Sundays, 5–10 p.m. 131 Anacapa Street, Santa Barbara. (805) 284-0370; [thelarksb.com](http://thelarksb.com).

—Nancy Ransohoff