



COOKIE CONNECTION



North Shore insiders could be forgiven for believing that the cookie brand Lark Fine Foods, based in Essex, and the Amesbury boutique hotel chain Lark Hotels are connected, but besides having their home base in the same region and sharing the name of a free-spirited bird, they are separate entities. Still, that hasn't kept them from collaborating. For several years, Lark Hotels has offered Lark cookies—made in grown-up flavors like salted rosemary shortbread and coconut butter—as an amenity for members of its On a Lark loyalty program in 17 properties in New England and California.

Rob Blood, CEO of Lark Hotels, says they first came across the cookies while seeking props for a photo shoot at one of their first hotels, The Attwater. "We were attracted to the quality of their product, the beautiful packaging, and, of course, the common name!" Blood recalls. "This was all before we even tasted their delicious cookies, and discovered that they were located right in our backyard."

The businesses took the relationship a step further this fall, collaborating on a special sweet, the "Double Lark" cookie—a pistachio cherry sable curated by Lark Hotels' group executive chef, Justin Perdue. The crisp, buttery delicacy dances between sweet and savory, and is available for \$6 at Lark Hotels' properties in New England and Northern California, and online at LarkFineFoods.com.