

## FIRST COURSE

**Seared Hudson Valley Foie Gras (NY)\***  
port glazed figs | tamarind | brioche 24

**Flash Seared Hawaiian Kanpachi (HI)\***  
roasted peppers | mizuna | cucumber 14  
garden huckleberry vinaigrette

**Hand Rolled Fettuccini (PA)**  
grilled calamari | pork belly | poached duck egg | parmesan 13

**Chicken Liver & Foie Gras Pate (PA)**  
pickled apples | pipe dreams ash goat cheese 10  
spiced pecans | brioche

**Maine Lobster Bisque (ME)**  
la ratte potato | roasted peppers | okra 12

**Egg Noodle Soup (WI)\***  
veal rib | beef tenderloin | braised chicken | braised goat 13  
ginger | lemongrass

**Roasted E & E Farm Brussel Sprouts (PA)**  
roasted eggplant | asian pear & candy onion slaw 11  
yuzu aioli

**Braised Sweet Potatoes & Baby Artichokes (PA)**  
lentils du puy salad | citrus herb vinaigrette 12

**Butter Poached Maine Lobster Tail (ME)**  
roasted bone marrow | arrowhead cabbage stir fry 17  
black garlic | pickled purple daikon radish

## MAIN COURSE

**Crisped Dorade Filet (GR)\***  
braised fennel | baby artichokes | sunchoke | chorizo 26  
curried okra | barigoule emulsion

**Wild Alaskan Halibut (AK)\***  
romanesco duo | cheddar cauliflower | jacobs cattle beans 33  
sungold tomato veloute

**Charcoal Grilled Rare Bluefin Tuna Loin (CAN)\***  
radish | cucumber | tatsoi | rambutan | pickled apple broth 38

**Berkshire Pork Tenderloin & Cheek (VA)\***  
braised red cabbage | pork belly | sweet potato trio 26  
honey cider reduction

**Upstate New York Veal Breast & Roasted Flank (NY)\***  
crispy cardoons | wild mushrooms | vermont appaloosa beans 29  
baby swiss chard | charred carmen pepper jus

**Casted Iron Roasted Painted Hills NY Strip Loin (PA)\***  
fingerling potato mélange | black garlic & ghost pepper aioli 45  
tuscan kale | white chanterelles | red wine sauce

**E & E Chicken Wing Stuffed Breast & Hind Quarter Francaise (PA)\***  
roasted broccoli puree | kalette heads | fresh lime beans | saffron leeks 26  
white wine & lemon chicken jus

**Cinnamon Roasted Heirloom Blue Hubbard Squash (PA)**  
saffron salsify | fall bean ragout | napa cabbage | barigoule emulsion 21

*Interested in a custom vegetarian and vegan appetizer or main course? Please ask!  
We sincerely thank you for your military, police, fire & rescue service. Please give us the opportunity to reduce your dinner by 20%.*

Construction on our 2 new private rooms is underway – 16 and 24 guests that can combine for 40

Make Thanksgiving Day reservations: "a la carte" menu with traditional "ish" holiday dishes

Raid Your Cellar Tasting Dinners at Clarity or at Home - your wine, our food, no corkage

"Dinner and a Demo" Cooking Classes on Mondays and Tuesdays at the Kitchen Counter

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\**

## Tasting Menu

78 / person

wine pairings 42 / person

we also create customized vegetarian and vegan tasting menus every evening "at the moment"

**Live Sea Scallop & Bluefin Tuna Belly**  
mango | pickled ginger | lemon basil  
*Sterling Vineyards Blanc De Blancs Napa Valley, 2016*

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**Grilled Hawaiian Monchong**  
crispy calamari | roasted eggplant  
baby turnips | yuzu aioli  
*Jadix Picpoul De Pinet Sud De FR, 2016*

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**American Red Snapper**  
chorizo | roasted peppers | curried okra  
black garlic & bone marrow emulsion  
*Saint Clair Estate Sauvignon Blanc Marlborough, NZ 2014*

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**Pan Roasted Muscovy Duck**  
mission figs | calypso beans  
wild mushrooms | foie gras sauce  
*Ferrari-Carano Tresor Cabernet Sonoma County, CA 2012*

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**Spice Crusted Cervena Venison Loin**  
sweet potato puree | napa cabbage  
red wine sauce  
*Billo Garnatxa Priorat, ES 2015*

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**Extra Virgin Olive Oil Honey Cake**  
"evoo" powder | mango fluid gel  
honey anglaise  
*Pallini Roma Limoncello Rome, IT*

not a dessert person?  
Jon's special selected cheeses

13 supplement