

FIRST COURSES

Seared Hudson Valley Foie Gras (NY)*
cajun endive | chanterelles | tamarind glaze | brioche 24

Caramelized Day Boat Scallops (MA)*
sweet potato puree | yuzu glazed brussel sprouts 17
bourbon maple gastrique

E & E Beet Salad (PA)
upland cress | asian pear | fresh antietam goat cheese 12

Butter Poached Maine Lobster (ME)*
sweet potato | roasted baby turnips | lobster bisque 21

Roasted Pumpkin Soup (PA)
chick peas | roasted kohlrabi | pork belly | candy onions 12

E&E Chicken Liver Pate & Foie Gras Torchon (PA)
golden raisin compote | spiced pecans 13
candied apples | house made rye

Cast Iron Roasted Veal Sweetbreads (PA)
sherry glazed fingerling sweet potatoes 14
parsnip puree | brussel sprout leaves | madeira jus

Poached Gulf Shrimp & Seared Kanpachi (HI)
baby arugula | butter lettuce | black garlic 15
watermelon radish

MAIN COURSES

Pan Roasted Montauk Bay Monkfish (NY)*
baby swiss chard | purple sweet potato | sunchokes 25
braised fennel | smoked celery root | curry emulsion

Crisped Blue Nose Bass (NZ)
carmen pepper stew | roasted cauliflower 29
baby artichoke | kimchi veloute

Grimaud Farms Muscovy Duck Breast (CA)*
chanterelles | arrowhead cabbage stir fry | ginger 36
roasted peppers | parsnip | glogg reduction

Braised Creekstone Farms Prime Beef Shortrib (MO)*
fingerling potatoes | heirloom carrot puree 34
spaghetti squash | red wine glaze

Pan Roasted Amish Chicken (PA)*
roasted sweet potato | braised red cabbage | wild mushrooms 24
madeira jus

Cast Iron Seared Berkshire Pork Loin (VA)*
acorn squash | kalette | glazed pork belly | roasted apples 26
honey cider jus

Ricotta Cavatelli Pasta (PA)
italian eggplant | basil pesto | braised swiss chard | parmesan | barigoule emulsion 21

We can also create a custom vegetarian or vegan dish for you featuring any item on the menu.

Thank you to our guests in the military, reserves, police, and fire rescue services. Please allow us to reduce your dinner by 20%

Tasting Menu

78 / person

wine pairings 42 / person

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

Poached Nantucket Bay Scallops
aji dulce | pickled candy onion | lemon basil | spartan olives | apple | cucumber
Mas Comtal Rosat De Llagrima Penedes, ES 2016

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Pan Seared Vermillion Snapper
saffron leeks | miso radish marmalade saffron emulsion
Robert Mondavi Fume Blanc Napa Valley, CA 2013

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North Carolina Wreckfish
smoked celery | wild mushrooms | aged sherry
Franklin Tate Estate Chardonnay Margaret River, AU 2014

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Roasted Veal Sweetbreads
seared kalette | spiced pumpkin | tamarind
Cedar Knoll Cabernet Sauvignon Napa Valley, CA 2014

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Spice Crusted Venison Loin
sweet potato puree
braised red cabbage | glogg reduction
Domaine de Lascours Merlot Vin de Pays d'Oc, FR 2000

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Vanilla "Baba au Rhum"
chocolate vanilla brioche | rum syrup
lemon cookie
Passagem Ten Year Tawny Port

**not a dessert person?
try Jon's special selected cheeses**

13 supplement

Construction on our 2 new private rooms and Sous Vide Studio is moving swiftly – 16 and 24 guests, respectively, that can combine for 40. Glass walls and doors to the rooms right behind the Kitchen Counter will be the last step.

Make Thanksgiving Day reservations: "a la carte" menu and holiday dishes with a Clarity twist.

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.