

## FIRST COURSES

**Seared Hudson Valley Foie Gras (NY)\***  
caramelized apples | bourbon glaze | tamarind | brioche 24

**Compressed Endive Salad (BE)**  
caper & raisin puree | spiced pecans | grapefruit brulee 12  
butter lettuce | bleu cheese

**Smoked Celery Root Soup (PA)**  
roasted pear compote | red miso | cilantro pesto | pearl onions 12

**Caramelized Day Boat Scallops (MA)\***  
truffled rutabaga mash | daikon radish marmalade 16

**Chilled Maine Lobster Salad (ME)\***  
shaved fennel | roasted peppers | green tomato salsa | tatsoi 21  
tarragon | mango pickle vinaigrette

**Flash Seared Steak Tartare (OR)\***  
matsutake shoyu | fresh horseradish | capers | bread sticks 16

## MAIN COURSES

**Pan Roasted Alaskan Halibut (AK)\***  
spaghetti squash | ginger confit | roasted peppers | melted leeks 34  
yuzu koshu emulsion

**Crisped Chesapeake Bay Rockfish (VA)\***  
braised red cabbage | parsnip puree | olive chutney 29

**Red Wine Braised Beef Shortrib (MO)\***  
pumpkin puree | soy glazed maitake mushrooms | roasted cipollini mushrooms 34  
gilfeather turnips | red wine glaze

**Ham Glazed Berkshire Pork Chop (PA)\***  
collard greens | pork belly | fingerling sweet potatoes | clove jus 28

**Thanksgiving Vegetables (PA)\***  
apple & chestnut stuffing | spiced cranberries | sweet potato puree 21  
roasted brussel sprouts | heirloom acorn squash

**E & E Pasture Raised Heritage Turkey (PA)\***  
apple & chestnut andouille stuffing | sweet potato | spiced cranberries 29  
roasted brussel sprouts | turkey confit | gravy

*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%*

**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.