

## FIRST COURSES

**Seared Hudson Valley Foie Gras (NY)\***  
shortrib ragout | wild mushrooms | mushroom emulsion 24

**E&E Mixed Green Salad (PA)**  
butter lettuce | tatsoi | cress | cucumber | daikon radish 12

**Roasted Red Kuri Squash (PA)**  
charred radicchio | arugula | granny smith apple 11  
grapefruit vinaigrette

**Cinnamon & Coriander Spiced Beef Soup (VN)**  
braised beef | vegetable dumplings | pickled ginger | cilantro 12  
pickled jalapenos

**E & E Chicken Liver & Foie Gras Pate (PA)**  
spiced walnuts | cranberry compote | brioche 10

**Braised Berkshire Pork Cheeks (VA)**  
broccoli puree | bacon braised collard greens | pork jus 15

**Lightly Poached New Point Monster Oysters (VA)**  
evoo | miso radish marmalade | lime 18

**Creekstone Farms Beef Bolognese (MO)\***  
hand rolled fettucini | parmesan | evoo 13

## MAIN COURSES

**Pan Seared Spearfish (HI)\***  
spaghetti squash | ginger confit | cilantro | bell peppers 26  
pickle emulsion

**Crisped Blue Nose Bass (NZ)\***  
pumpkin puree | gilfeather turnips | baby swiss chard 29  
caramelized kohlrabi | aromatic veloute

**Upstate New York Veal Breast Ragout (NY)**  
russet potato gnocchi | earth & eats tomatoes | sweet onions 26  
parmesan

**Painted Hills Bavette Steak (OR)\***  
yukon gold potato puree | saffron salsify | wild mushrooms 28  
peppercorn sauce

**Pan Roasted E & E Heritage Chicken Breast & Confit (PA)\***  
sweet potato puree | braised red cabbage | chicken confit 24  
fingerling sweet potatoes | chicken gravy

**Herb Roasted Berkshire Pork (VA)\***  
chick pea panisse | pork belly | glazed granny smith apples 29  
rutabaga puree | clove jus

**E & E Green Kohlrabi "Steak" (PA)**  
spaghetti squash | roasted pumpkin | baby artichokes | 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**  
cucumber | granny smith apple  
purple daikon radish  
*Falcata Gewurztraminer-Muscat  
Moixent, Spain 2016*

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**Roasted Orange Corvina**  
long neck pumpkin | collard greens  
coriander emulsion  
*Chateau Minuty Rose  
Cotes De Provence, France NV*

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**Braised Golden Chanterelles**  
creamy polenta | gilfeather turnips  
mushroom emulsion  
*Patianna Sauvignon Blanc  
Mendocino, CA 2005*

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**Slowly Cooked Pheasant Breast**  
pheasant confit | rice bean ragout  
crispy skin tuile | natural jus  
*Conceito Vinho Tinto  
Douro, Portugal 2010*

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**Painted Hills NY Striploin**  
chick pea panisse | rutabaga mash  
red wine sauce  
*Foley Johnson Meritage  
Napa Valley, CA 2011*

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**Tahitian Vanilla Crème Brûlée**  
gingersnap | pumpkin puree  
molasses caramel  
*Passagem Ten Year Tawny Port*

**not a dessert person?  
try Jon's artisan cheeses**

*+13 supplement for 4 cheeses from  
our selection*

### WE ARE TAKING BOOKINGS FOR JANUARY AND BEYOND IN OUR NEW PRIVATE ROOMS!

Seating 16 and 24 guests, respectively, and combining for 40, these new rooms are right behind the Kitchen Counter and will host any kind of business, social, and family events.

**New Year's Eve Reservations** "a la carte" menu of choices along with an option for a \$140 Luxe Tasting Menu.

**Raid Your Cellar Tasting Dinners at Clarity or at Home** - your wine, \$130 tasting menu for each guest and no corkage.

**"Dinner and a Demo"** Cooking Classes on Mondays and Tuesdays at the Kitchen Counter. Email jon@clarityvienna.com