

FIRST COURSE

E & E Heritage Chicken Wings*

cucumber apple slaw | bleu cheese dressing 8

Wild Mushroom Soup

braised watermelon radish | sweet potato | roasted kohlrabi 10

Roasted Red Kuri Squash

charred radicchio | mizuna | granny smith apple | grapefruit vinaigrette 9

Earth & Eats Chicken Liver & Foie Gras Pate

spiced walnuts | cranberry compote | grapefruit brûlée 8
brioche

Fisherman's Winter Stew

sea bass | corvina | braised collar | salsify | sunchokes 10/17
roasted peppers

Lightly Poached New Point Comfort Oysters

evoo | miso radish marmalade | lime 11

MAIN COURSE

Crisped Chesapeake Bay Rockfish*

artisan head lettuce | granny smith apple | cucumbers | spiced walnuts | banyuls vinaigrette 24

Pan Seared Nova Scotia Halibut*

spaghetti squash | cilantro | roasted peppers | ginger confit | yuzu kosho 22

Seven Hills Dry Aged Burger*

fresh horseradish | crispy pickled onions | gruyere | green salad 14

Certified Angus Beef Teres Major Steak*

wild mushrooms | cauliflower puree | roasted fingerling potatoes 18
red wine sauce

Hand Rolled Fettuccini

veal breast bolognese | parmesan | evoo 15

Cast Iron Seared E & E Heritage Chicken Breast & Confit*

sweet potato puree | braised red cabbage | chicken confit gravy 21

DESSERT

Free Form Tahitian Vanilla Crème Brulee

ginger snap | pumpkin puree | molasses caramel 8

Bittersweet Flourless Dark Chocolate Ganache Cake

marshmallow fluff | sweet potato puree | chocolate mousse 8

Do I Smell Cinnamon Buns?

orange clove glaze | rum whipped cream 8

COFFEE / TEA

We offer fresh ground French press and espresso with Central American beans roasted in Springfield, VA. Also available is a selection of teas from Adagio Teas.

Coffee Service 4

French Press (*decaf available*)
Espresso | Latte | Cappuccino

Hot Tea Service 3

Earl Grey Bravo | White Grapefruit | Spiced Green
White Eternal Spring | English Breakfast | Decaf Vanilla

Clarity Two Course With Wine

38 / person

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pick any first and main with a recommended glass of wine

In a hurry or have a time constraint? Let us know and we will move you to the front of the line!

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

Our Corkage Fee for bringing wines is \$30 per bottle **BUT...**on Monday Evenings there is No Corkage fee.

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