

FIRST COURSES

New Point Comfort Oysters (VA)
masala pickle chili sauce | black garlic mignonette 6 for 22

Pan Roasted Grimaud Farms Squab (CA)*
leg confit spring roll | melted savoy cabbage 26
galangal green curry

Caramelized Nantucket Bay Scallops (MA)*
parsnip puree | roasted gilfeather turnips | rapini pesto 24
mustard gastrique

Maine Lobster Consommé (ME)
purple daikon radish | red sweet potato | ginger confit 16
lemongrass | cilantro | roasted peppers

Saffron Salsify Risotto (BE)
braised swiss chard | pickled ramps | crispy salsify 13

Spice Crusted Cervena Venison Tartare (NZ)
lime pickle | mejool date mostarda | qual egg 18
kennebec potato chips

Seared Hudson Valley Foie Gras (NY)
roasted pineapple | bell pepper gastrique | brioche 24

MAIN COURSES

Charcoal Grilled Hawaiian Monchong (HI)*
lentils du puy | globe artichoke barigoule | pork belly 33
caramelized onion soubise | coriander emulsion

Pan Roasted Columbia River Sturgeon (OR)*
black trumpet mushrooms | cauliflower puree | tuscan kale 38
smoked caviar sauce

Hand Rolled Potato Gnocchi (PA)*
huitlacoche | chanterelle & maitake mushrooms 27
canjun endive | mushroom veloute

Painted Hills Beef Duo: Tenderloin & Shortrib (OR)*
potato boulangerie | sweet & sour glazed rutabaga 49
broccoli puree | red wine sauce

Elysian Fields Lamb loin Roasted on the Bone (PA)*
eggplant jam | merguez sausage | sweet corn panisse 39
castelvetrano olive puree | rosemary jus

Black Truffle Infused Griggstown Farm Pheasant (NJ)
confit "pot pie" | pearl onions | winter spiced heirloom carrots 36
celeriac | charred radicchio | crispy skin tuile | kokum gastrique

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%!

Luxe Tasting Menu

140 / person

wine pairings 70 / person

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

Cured Sea Trout
osetra caviar

Chestnut & Truffle Soup
candied pecans

House Smoked Goat Cheese
e&e honey
Paring to be Added Shortly
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Abalone Mushroom Tartare
mushroom espuma | olive tuile
rapini pesto
Paring to be Added Shortly
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Pan Seared Alaskan Sablefish
parsnip brandade
smoked scallop bouillon
Paring to be Added Shortly
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Butter Poached Maine Lobster
sweet potato puree cake
chicken fried pickle ramps | yuzu
Paring to be Added Shortly
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Pan Roasted Elk Tenderloin
foie gras stuffed potato rosti
chanterelles | rossini sauce
Paring to be Added Shortly
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Japanese A5 BMS 12 Waygu Beef
tamarind glazed cipollini onion
rutabaga mash | red wine sauce
Paring to be Added Shortly
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Clarity Bittersweet Chocolate
"HoHo"
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