

FIRST COURSES

- Gulf Shrimp Bisque (FL)**
poached new point oysters | fingerling potatoes 14
roasted eggplant
- Caramelized Day Boat Scallops (MA)***
parsnip puree | gilfeather turnips | parsley pesto 21/32
mustard gastrique
- Jerusalem Artichoke & Leek Soup (PA)**
hearts of palm | roasted peppers | ginger confit 12
saffron salsify
- E & E Chicken Liver & Foie Gras Pate (PA)**
apple puree | spiced pecans | brioche 10
- Wild Mushroom Risotto (PA)**
creamy carnaroli rice | swiss chard | parmesan 13
- Seared Hudson Valley Foie Gras (NY)***
glazed granny smith apple | toasted brioche 24
concord grape gastrique
- E & E Beet Salad (PA)**
beet greens | rye crisps | smoked goat cheese 12
pickled radish | aji dulce
- Seared Rare Hawaiian Yellowfin Tuna (HI)***
celery & apple salad | sweet & sour radish vinaigrette 16

MAIN COURSES

- Crisped Verlasso Salmon (CL)***
melted savoy cabbage | sweet & sour eggplant 28
pork belly | crustace emulsion
- Pan Roasted Golden Corvina (EC)***
fresh hearts of palm | pickled jalapeno | capers 26
green olive | lentils du puy | braised leeks
- Roasted Green Village Baby Goat (NJ)**
roasted cauliflower | glazed rutabaga | cipollini onions 36
goat ragout | roasted pepper relish
- Painted Hills Beef Duo: Tenderloin & Braised Shortrib (OR)***
wild mushrooms | roasted eggplant | potato puree 49
red wine sauce
- Braised Berkshire Pork Osso Buco (VA)***
rice beans | glazed sunchokes | braised black kale 26
braising jus
- Old World Style Chicken Cacciatore (PA)**
ricotta cavatelli | heritage chicken confit | sweet onions 24
bell peppers | parmesan
- Petite Rutabaga Medallions (PA)**
spaghetti squash | pumpkin puree | pearl onions 21
mushroom emulsion

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

Tasting Menu

78 / person

wine pairings 42 / person

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

Poached Gulf Shrimp
parsley pesto | braised littleneck clams
*Delille Cellars Chaleur Blanc
Columbia Valley, WA 2015*

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Mediterranean Dorade
chanterelles | lauren bay calamari
aromatic broth
*Trim Chardonnay
Central Coast, CA 2016*

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**Spanish Turbot Roasted
on the Bone**
roasted red pepper relish
spaghetti squash
*Sylvaine & Alain Pouilly Fuisse
Bourgogne, FR 2015*

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**Green Village Baby Goat
Roulade**
creamy parmesan polenta
green tomato pickle
*Renato Ratti Nebiolo
Langhe, IT 2015*

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Spiced Crusted Elk Tenderloin
cauliflower puree | braised red cabbage
red wine sauce
*Red Tail Ridge Lemberger
Finger Lakes, NY 2014*

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**Whipped Bourbon
Nutmeg Custard**
brown butter cookie
apricot bourbon sauce | pistachio
*Robert Mondavi Moscato D'Oro
Napa Valley, CA 2014*

+13 supplement for 4 cheeses from our selection

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

WE ARE TAKING BOOKINGS FOR JANUARY AND BEYOND IN OUR NEW PRIVATE ROOMS! These new rooms are right behind the Kitchen Counter and will host any kind of business, social, and family events.

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.