

FIRST COURSES

- Braised Elysian Fields Lamb Shank**
creamy carnaroli rice | swiss chard | parmesan | lamb jus 11
- Roasted Pumpkin Soup**
sweet potato | pearl onions | saffron salsify 10
- Earth & Eats Chicken Liver & Foie Gras Pate**
spiced pecans | apple puree | brioche 8
- Yellowfin Tuna Tartare**
circus frisee | lemon aioli | crispy pickled onions | red cabbage puree 12
- Pan Seared Rare Verlasso Salmon***
celery & apple salad | sweet & sour radish vinaigrette 10
- Earth & Eats Beet Salad**
beet greens | rye crisps | smoked goat cheese | pickled radish | aji dulce vinaigrette 10
- Pan Seared Florida Pompano***
little neck clams | roasted spaghetti squash | savoy cabbage stew 11

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!

MAIN COURSES

- Pan Roasted Golden Corvina***
e & e greens | granny smith apple | shaved heirloom carrot | spiced pecans | banyuls vinaigrette 24
- Crisped Mediterranean Branzino & Gulf Shrimp***
eggplant & potato gratin | celery root puree | roasted red pepper relish 24
- Seven Hills Dry Aged Beef Burger***
pork rinds | green tomato pickle | smoked e & e goat cheese | e & e greens 14
- Certified Angus Beef Teres Major Steak***
wild mushrooms | rutabaga puree | roasted fingerling potatoes | red wine sauce 19
- Old World Style Ricotta Cavatelli**
golden chanterelles | fresh hearts of palm | braised swiss chard | mushroom parmesan broth 15
- Cast Iron Roasted Berkshire Pork**
sweet potato puree | caramelized cauliflower | pork jus 17

DESSERTS

- Tahitian Vanilla "Crème Custard"**
gingersnap | lingonberry sauce | fromage blanc 8
- Bittersweet Flourless Dark Chocolate Ganache Cake**
flambéed tart cherries | chocolate mousse 8
- Cinnamon Caramel Sous Vide Apple**
smooth applesauce | caramel mousse 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

ASK US ABOUT OUR NEW PRIVATE ROOMS!

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.*