

- FIRST COURSES**
- Seared Rare Hawaiian Opah (HI)***
red pepper relish | avocado | fuji apple | cucumber 14
 - E & E Tamarind Glazed Golden Beet Tartare (PA)**
cucumber | brûléed grapefruit | thai basil vinaigrette 12
 - Heirloom Parsnip Veloute (PA)**
nantucket bay scallops | rutabaga | burdock root 14
 - Chardonnay Steamed Holland Mussels (NE)**
coconut milk | ginger | kaffir lime 15
 - Seared Hudson Valley Foie Gras (NY)***
glazed bosc pear | toasted brioche | tamarind 24
 - Upstate New York Veal Ragout (NY)***
stone ground grits | aged cheddar 15
 - Compressed Belgian Endive Salad (PA)**
smoked goat cheese | rye crisps | baby chard 12
orange sherry vinaigrette
 - Creekstone Farms Beef Bolognese (MS)**
house made ricotta cavatelli | tomato confit | parmesan 13

- MAIN COURSES**
- Pan Seared Golden Corvina (EC)***
fennel soubise | roasted brussel sprouts | pork belly 27
smoked scallop veloute
 - Crisped Atlantic Black Bass (RI)***
burdock root barigoule | smoked potato brandade 29
green olive | seared chicory | thai basil cilantro jus
 - Roasted Elysian Fields Lamb Leg (PA)***
swiss chard | pistachio celery root puree 29
roasted garlic | sweet baby turnips | thyme jus
 - Painted Hills Bavette Steak (OR)***
roasted spaghetti squash | garlic seared rapini 28
wild mushrooms | red wine sauce
 - Spice Crusted Millbrook Venison Saddle (NY)***
citrus glazed sunchokes | pumpkin puree 49
smoked leeks | madeira reduction

Herb Marinated Local Farm Pork Loin (MD)
braised tuscan kale | parsnip puree | cipollini onions 26
la ratte fingerling potatoes | pork jus

Roasted Heirloom Green Tomato (PA)
globe artichoke barigoule | baby bok choy | braised golden chanterelles 21
fennel soubise

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"

New Point Oyster Soup

lemon confit | saffron

micro sorrel

*Commanderie de la Bargemone Rose
Cote d Aix, FR 2016*

~

Caramelized Day Boat Scallops

melted savoy cabbage

smoked scallop veloute

*Domaine de Lancyre Roussane
Val de Montferrand, FR 2015*

~

Pacific Monchong

smoked parsnip puree

seared chicory | thai basil sauce

*Falcata Gewurtztraminer Muscat
Moixent, ES 2016*

~

Local Farm Pork Bolognese

pappardelle | parmesan

*Andrew Rich Pinot Noir
Willamette Valley, OR 2014*

~

Cast Iron Seared

Creekstone Prime

48 Hour Shortrib

pumpkin puree | cipollini onion

barrel aged fish sauce caramel

*Philippe Platevin Grenache
Rhone, FR 2015*

~

Lemon Crème Custard

bourbon salted caramel | lemon curd

rosemary & thyme ice cream

*Royal Tokaji 5 Puttonyos Aszu
HU, 2013*

+13 supplement for 4 cheeses

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 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" - Students eat a four course tasting menu with wines, and Jon demos all the techniques and tricks.

Email jon@clarityvienna.com

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