

- FIRST COURSES**
- Seared Rare Opah Loin (CA)\***  
oregon spring onions | avocado | finger lime 14
- Seared Hudson Valley Foie Gras (NY)\***  
rhubarb | toasted brioche | tamarind 24
- Jumbo Green Asparagus Salad (PA)**  
jicama | bell peppers | lime | juniper | cilantro 13  
pomegranate
- Caramelized Day Boat Scallops (MA)\***  
chayote | capers | citrus | celery root | fava beans 18
- Colorado Lamb Belly Confit (CO)**  
tomato pickle glaze | grilled pineapple | maitake mushroom 13
- E & E Mixed Green Salad (PA)**  
chiogga beets | banyuls vinaigrette | belgian endive 11  
citrus
- Pork Sausage Steamed Bun (VA)**  
daikon radish | cucumber | pickled spring onion 12  
quail egg | fish sauce caramel | rustic potato
- Abalone Mushroom Tartare (OR)**  
stinging nettle pistou | nicoise olive | mushroom foam 14  
wild watercress
- MAIN COURSES**
- Pan Seared Mediterranean Dorade (GR)\***  
fresh hearts of palm | honey lemon glazed sunchokes 29  
wild watercress | maine mussels | cinnamon ginger broth
- Crisped Sixty South Salmon (CH)\***  
burdock root barigoule | english peas | spring onions 27  
seared chicory | prawn bisque
- Local Farm Pork Loin (MD)**  
potato aligot | holland white asparagus | wild mushrooms 28  
pickled spring onions | cider reduction
- Upstate New York Veal Porterhouse (NY)\***  
smoked leeks | la ratte fingerling potatoes | green asparagus 42  
rutabaga puree | madeira reduction
- E & E Heritage Chicken Trio (PA)**  
rapini | globe artichoke barigoule | e & e cornmeal polenta 26  
chicken jus
- Creekstone Farms Prime Beef Shortrib (MO)**  
seared okra | cipollini onions | parsnip puree | roasted fennel 38  
red wine sauce
- Holland Eggplant Parmesan (PA)**  
tomato pickle sauce | gruyere cheese | emilia romano style fettuccini | wild watercress 21

**Tonight's Tasting Menu**

75 / person

wine pairings 38 / person

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

**Skull Island Prawn & Salmon Tartare**

wild watercress | stinging nettles  
holland white asparagus | osetra caviar  
*Lucien Albrecht Brut Rose  
Cremant D'Alsace, FR NV*

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**Pan Roasted Black Sea Bass**

gulf shrimp | pork belly | okra  
*Vincent Vatan Pouilly Fume  
Loire, FR 2015*

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**Old World Style Ricotta Cavatelli**

venison meatball | pomegranate bbq  
*Andrew Rich Pinot Noir  
Willamette Valley, OR 2016*

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**Grimaud Farms Muscovy Duck**

veal sweetbreads | rhubarb | strawberry  
almond puree | duck jus  
*Northstar Merlot  
Columbia Valley, WA 2012*

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**Lemon Crème Custard**

bourbon salted caramel | lemon curd  
rosemary & thyme ice cream  
*La Fleur D'Or Sauternes  
Sauternes, FR 2013*

+13 supplement for 4 cheeses

**Painted Hills Bone-In Ribeye For Two**  
roasted spring onions | white sweet potatoes  
green asparagus | peppercorn sauce

115

*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.

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.\**