

- FIRST COURSES**
- E & E Chicken Liver & Foie Gras Pate**
brioche | castelvetro olive puree | spiced pecans 10
 - Lightly Poached New Point Oysters**
crispy fluke | glazed eggplant | paw paw vinegar | daikon radish 13
 - E & E Heritage Chicken Wings***
honey chipotle glaze | celery root puree | cucumber slaw 9
 - Jumbo Green Asparagus Salad**
jicama | bell peppers | lime | juniper | cilantro | pomegranate 11
 - Braised Berkshire Pork Cheeks**
stone ground grits | aged cheddar | tomato pickle glaze 12
 - Seared Rare Opah Loin***
oregon spring onions | avocado | finger lime 12
 - Gulf Shrimp Bisque**
fingerling potatoes | roasted red peppers | maine mussels 13

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**
- Crisped Sixty South Salmon***
e & e greens | orange segments | shaved heirloom carrot | spiced pecans | cucumber | banyuls vinaigrette 24
 - Pan Roasted Mediterranean Dorade***
burdock root barigoule | fresh hearts of palm | fiddlehead ferns | seared chicory | cinnamon ginger broth 24
 - Seven Hills Dry Aged Cheeseburger***
nick rib | bbq | pickled onions | aged cheddar | citrus aioli | e & e greens 15
 - Painted Hills Bavette Steak***
broccolini | la ratte fingerling potatoes | red wine sauce 22
 - House Made Emilia Romano Style Fettuccini**
elysian fields lamb bolognese | parmesan 15
 - Cast Iron Roasted Cheshire Pork Tenderloin**
potato aligot | chayote | curried okra | pork jus 17
 - Clarity Pho**
beef shank | pork belly | pickled jalapenos | cilantro thai basil | rice noodles | bone marrow broth 16

- DESSERTS**
- Lemon & Herb Crème Custard**
bourbon salted caramel | lemon curd | rosemary & thyme ice cream 8
 - Bittersweet Flourless Dark Chocolate Ganache Cake**
flambéed tart cherries | chocolate mousse 8
 - "Biscuits & Gravy"**
milk chocolate cremeux "gravy" | honey glazed house brioche | lavender & honey ice cream 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.**