

- FIRST COURSES**
- Big Eye Tuna Duo: Seared Rare & Tartare (SC)***
beet relish | baby arugula | slow roasted e & e tomatoes 16
- E & E Kale Caesar (PA)***
cured yolk dressing | rye croutons | grana padano 13
- Caramelized Day Boat Scallops (MA)***
smoked celery root puree | foraged mushrooms | sun dried tomato relish 18
- E & E Chicken Liver & Foie Gras Pate (PA)***
rhubarb puree | spiced pecans | brioche 10
- Hay Smoked Cauliflower Torchon (PA)**
eggplant chips | pickled spring onions 12
- Creekstone Farms Roasted Beef Bone Marrow (MO)***
seared goat liver | crispy vinegar slaw 12
- Cast Iron Roasted Veal Sweetbreads (PA)***
nora mills granary white speckled grits 14
seared fiddlehead ferns | port reduction
- Seared Hudson Valley Foie Gras (NY)***
jocote marmalade | house brioche | tamarind 24
- Old World Ricotta Cavatelli (MO)***
creekstone farms beef bolognese | parmesan 13
- MAIN COURSES**
- Crisped Oregon Red Rockfish (OR)***
coral mushrooms | sunchoke | black kale 32
english peas | smoked scallop emulsion
- Pan Seared Alaskan Halibut (AK)***
baby spinach | radish a la greque | rhubarb 35
almonds | chayote | pickled spring onion emulsion
- Spice Crusted Canadian Elk Loin (BC)***
juniper scented gnocchi | artichoke barigoule 36
roasted peppers | swiss chard | elk jus
- Pipe Dreams Goat Trio: Loin, Leg, & Shoulder (PA)***
smoked celeriac | roasted green asparagus | petite pois | goat jus 29
- Hickory Grilled E & E Heritage Half Chicken (PA)***
mushroom umami stew | okra | quinoa | chicken jus 31
- Herb Marinated Local Farm Pork Chop (MD)***
mousserons | pork belly | hearts of palm | austria crescent fingerling potatoes 28
- E & E Celtuce Stirfry (PA)**
fiddlehead ferns | roasted magic molly potatoes | blonde morels | parsnip puree 24
- We can also create a custom vegetarian or vegan dish for you featuring any item on the menu.*

Tonight's Tasting Menu*

75 / person

wine pairings 45 / person

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

First Spring Garlic Soup & New Point Oysters

fava beans | micro radish
gremolata evoo
*Can Xa Brut Rose Cava
Catalonia, ES NV*

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Crisped Black Sea Bass

roasted peppers | sunchoke | english peas
prawn bisque
*Louis Jadot Bouzeron Chardonnay
Burgundy, FR 2015*

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Wild Texas Boar Tenderloin

parsnip | coral mushrooms
pork belly | pork jus
*Andrew Rich Pinot Noir
Willamette Valley, OR 2015*

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Spice Crusted Millbrook Venison

fiddlehead ferns | smoked leeks
stone ground grits | red wine sauce
*Purple Heart Red Wine
Sonoma County, CA 2015*

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Flourless Chocolate Cake

tart cherries flambé
bittersweet chocolate mousse
*M. Chapoutier Banyuls
Rhone, FR 2015*

+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.

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.