

FIRST COURSES

- E & E Chicken Liver & Foie Gras Pate***
brioche | rhubarb puree | spiced pecans 10
- Lightly Poached New Point Oysters***
cucumber | radish | rhubarb 12
- Hay Smoked Cauliflower Torchon**
turmeric | pickled spring onions | rye croutons 10
- Roasted Veal Sweatbreads***
stone ground grits | curried okra | madeira reduction 12
- Seared Rare Yellowfin Tuna & Little Neck Clams***
cucumber | sweet onions | e & e tomato 13
- Chardonnay Steamed Maine Mussel***
galangal coconut milk emulsion | cilantro 11
- Cast Iron Seared Goat Liver***
cauliflower puree | pickled onion | asparagus 9

MAIN COURSES

- Crisped Rhode Island Black Bass***
e & e greens | compressed endive | shaved heirloom carrot | spiced pecans 27**
cucumber | banyuls vinaigrette
- Pan Roasted Golden Corvina***
baby swiss chard | braised radish | english peas 24**
saffron pickled spring onion emulsion
- Millbrook Cooperative Venison & Pipe Dreams Goat Cheeseburger***
cantal | seared celtuce | smoked soy aioli | charred onions | green salad 18
- Painted Hills Bavette Steak***
parsnip puree | chayote | wild mushrooms | red wine sauce 22**
- Emilia Romano Style Fettuccini***
painted hills beef bolognese | san marzano tomato | parmesan 15
- Chicken Fried Porcelet Sandwich***
pickled onions | bbq | rustic potato wedges 16

DESSERTS

- Lemon & Herb Crème Custard**
bourbon salted caramel | lemon curd 8
- Bittersweet Flourless Dark Chocolate Ganache Cake**
flambéed tart cherries | chocolate mousse 8
- Maple Whisky Banana Cake**
banana brûlée | buttermilk 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

Clarity Two Course With Wine

38 / person

+5

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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!

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.**