



Tuesday, May 15<sup>th</sup>

442 Maple Ave E | Vienna, Virginia 22180

703.539.8400 | www.clarityvienna.com

wifi: clarity\_guest | password: Welcome1

Chef Owner Jon Krinn

FIRST COURSES

**Charcoal Grilled Spanish Octopus (ES)\***  
pork belly | haricot verts | gulf shrimp 19  
shellfish broth

**Chicken Fried Soft Shell Crab (VA)\***  
fresh sweet peas | basil | ramps | okra | mint 16  
kashmiri veloute

**Citrus Cured & Poached Croc Island Salmon (NZ)\***  
beet greens | spiced pecans | heirlooms beets 13  
horseradish champagne vinaigrette

**E & E Mixed Greens Salad (PA)\***  
rye croutons | local va strawberries | vienna spartan olives 12  
endive vinaigrette

**Seared Hudson Valley Foie Gras (NY)\***  
lamb shank | pickled ramps | brioche 24

**Seared Rare Pacific Opah (HI)\***  
fresh cornichon de paris | chorizo | celery root slaw 14  
red pepper gazpacho

**Local Farm Pork Bolognese (VA)\***  
ricotta cavatelli | san marzano tomato | aged parmesan 13

**E & E Chicken Liver & Foie Gras Pate (PA)\***  
pipe dreams ash goat cheese | beet jam 12  
house brioche

MAIN COURSES

**Grilled Hawaiian Monchong (HI)\***  
celtuce | green asparagus | roasted shallot 29  
lemon confit | ramps | guy sauce

**Caramelized Day Boat Scallops (MA)\***  
roasted fennel | bell peppers | baby spinach 36  
roasted heirloom tomato | guys sauce

**Herb Marinated Local Farm Pork Duo: Leg & Shoulder (VA)\***  
wild mushrooms | fiddlehead ferns | haricot verts 26  
pork jus

**Charcoal Grilled Half E & E Heritage Chicken (PA)\***  
braised white asparagus | green asparagus 29  
grilled zucchini | chicken jus

**Hickory Grilled Southwestern France Veal Chop & Beef Bone Marrow (OR)\***  
spring onions | charred sunchoke | pickled ramps | whopsy valley corn polenta 46  
madeira reduction

**Braised Globe Artichoke & Grilled Zucchini (PA)**  
fava beans | petit pois | roasted peppers | artichoke barigoule emulsion 24

*We can also create a custom vegetarian or vegan dish for you featuring any item on the menu.*

*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**

Our new rooms are right behind the Kitchen Counter and will host any kind of business, social, and family event.

**Chef Jon's Vegetarian / Vegan Pop Up Tasting Room**

Next date is Saturday June 2nd. Email jon@clarityvienna.com

**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

**All Italian Wine Dinner May 18th**

All regions of Italy explored in this tasting dinner.

**Bourbons Across America Dinner May 19th**

We have some incredible bourbons from across the US and will create a paired 6 course tasting menu to match.

**Chef Jon and Victor Mendez of Vienna Vintner Wine Dinner June 8th**

Jon and Victor are tag teaming an epic wine dinner. Email jon@clarityvienna.com to sign up or tell us tonight!

**Tonight's Tasting Menu**

72 / person\*

wine pairings 45 / person

bourbon pairings 60 / person

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

**Seared Rare Big Eye Tuna**  
upland cress | smoked tomato chutney  
red pepper gazpacho  
*Lucien Albrecht Brut Rose  
Alsace, FR NV*

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**Crisped Mediterranean Dorade**  
onion soubise | wild mushroom  
pork belly | prawn emulsion  
*Andrew Rich Roussanne  
Columbia Valley, OR 2014*

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**Emilia Romagna Style Fettuccini**  
meatball trio: beef, foie gras, &  
duck egg | parmesan  
*Castello di Strozzevalpe Chianti  
Tuscany, IT 2015*

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**Grimaud Farms Muscovy Duck &  
Pan Roasted Veal Sweetbreads**  
pee wee potatoes | e & e rapini  
port reduction  
*Billo Garnatxa  
Priorat, ES 2016*

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**Bittersweet Flourless  
Chocolate Ganache Cake**  
tart cherries flambé  
bittersweet chocolate mousse  
*M. Chapoutier Banyuls  
Rhône, FR 2015*

+13 supplement for 4 cheeses

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*