

FIRST COURSES

- Sour & Sweet Eggplant Dip (PA)**
belgian endive | aromatic paste | crème fraiche 11
- Grilled Spanish Octopus (SP)***
smoked pepper coconut emulsion | maine mussels 17
- Buffala Burrata & Rhubarb Salad (PA)**
upland cress | fennel pesto | sopressa salami 16
- Heirloom Tomato Salad (PA)**
pickled baby cornichon | cured bell peppers | pea shoots 14
cherry tomatoes | endive vinaigrette
- BBQ Baby Carrot Salad (PA)**
soft poached pullet egg | mizuna | carrot top chutney 13
- Elysian Fields Lamb Bolognese (PA)***
ricotta cavatelli | san marzano tomato | aged parmesan 13
- E & E Chicken Liver & Foie Gras Pate (PA)***
pipe dreams ash goat cheese | golden raisin chutney 12
house brioche
- Seared Hudson Valley Foie Gras (NY)***
e & e strawberry | brioche | champagne gastrique 24

MAIN COURSES

- Hickory Grilled Colorado Chateaubriand (CO)***
 wild mushrooms | grilled asparagus
 stinging nettle hollandaise
 42 / add foie gras +19
 - Crisped Chesapeake Bay Rockfish (VA)***
green asparagus | baby swiss chard | braised fennel 29
morels | mezcal emulsion
 - Caramelized Day Boat Scallops (MA)***
english peas | sweet corn | chanterelles | bell pepper 36
smoked shellfish broth
 - Elysian Fields Lamb Duo: Leg & Shoulder Roulade (PA)***
spring onions | fava beans | white asparagus | haricot verts 34
rosemary jus
 - Charcoal Grilled Southwestern France Veal Striploin (FR)***
wild mushrooms | rapini | pee wee potatoes | curried okra 36
chimichurri
 - Hickory Grilled E & E Heritage Half Chicken (PA)***
bacon roasted patty pan squash | mini broccoli | chipotle honey glaze 29
dragon tongue beans | roasted tomato relish
 - Charred E & E Purple Top Broccoli & Artichoke Barigoule (PA)**
dragon tongue beans | spring onions | basil pesto | asparagus | fiddlehead ferns 24
pickled ramp emulsion
- We can also create a custom vegetarian or vegan dish for you featuring any item on the menu.*

Tonight's Tasting Menu

67 / person*

wine pairings 45 / person
whisky pairings 60 / person

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

Jumbo Lump Crab Salad
fennel pesto | cucumber vinaigrette
*Amrita Riesling-Pinot Blanc
Willamette Valley, OR 2016*

~

Crisped Mediterranean Dorade
baby ball zucchini | tiny fennel
saffron crab broth
*Mount Eden Chardonnay
Edna Valley, CA 2015*

~

Earth & Eats Rabbit Loin
sweet corn | chanterelles
madeira reduction
*Refugio Pinot Noir
Casablanca Valley, CH 2016*

~

Texas Wild Boar Rack
roasted peppers | basil pesto
spring onions | grilled baby carrot
port reduction
*Los Noques Malbec Cabernet Franc
Valle de Uco, AR 2010*

~

**Bittersweet Flourless
Chocolate Ganache Cake**
candied almonds
*Pets Field Recordings Petit Sirah
Paso Robles, CA 2016*

~

+12 supplement for 3 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

Our new rooms are right behind the Kitchen Counter to host business, social, and family events.

Chef Jon's Dinner and a Demo Cooking Classes - Next on Monday July 9

\$130 all inclusive for four course tasting menu with chef demos. 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

Scotch and Small Plates Tasting Wednesday June 13th / 5pm through 9pm / \$80 all inclusive

Drop by the bar anytime to taste 6 scotches paired with small plates.

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.