

- FIRST COURSES**
- E & E Chicken Liver & Foie Gras Pate***
pipe dreams ash goat cheese | spiced pecans | brioche 10
 - Jumbo Lump Crab Salad***
cured bell peppers | english cucumber 13
cherry bell radish
 - Chardonnay Steamed Maine Mussels***
roasted red peppers | pee wee potatoes | saffron 12
 - Heirloom Cherry Tomato Salad**
rye croutons | antietam goat cheese | baby cornichon 12
e & e strawberries | banyuls vinaigrette
 - Wild Spring Garlic Soup***
florida gulf shrimp | english peas 12
 - Emilia Romagna Style Fettuccini***
elysian fields lamb bolognese | san marzano tomato 11
parmesan

Clarity Two Course With Wine
38 / person
+5
~
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 Chesapeake Bay Rockfish***
lolla rosa | salanova butter lettuce | brioche croutons | spiced pecans 24**
cucumber | banyuls vinaigrette
 - Pan Roasted Mediterranean Dorade***
sweet corn | rapini | okra | lobster veloute 24**
 - Seven Hills Dry Aged Cheeseburger***
japanese a5 wagyu confit | house bbq | aged cheddar | rustic potatoes 16
 - Pan Roasted Amish Chicken***
roasted asparagus | wild mushrooms | chicken jus 17
 - Grimaud Farms Muscovy Duck Sandwich***
house made brioche | soy aioli | celery root slaw | e & e green salad 16
 - Cast Iron Roasted Beef Tenderloin***
spring onions | haricot verts | roasted fennel | red wine sauce 24**

- DESSERTS**
- Lemon Crème Custard**
bourbon salted caramel | lemon curd 8
 - Bittersweet Flourless Dark Chocolate Ganache Cake**
candied almonds | bittersweet chocolate sauce 8
 - Rose & Lemon Panna Cotta**
elderflower | orange blossom foam 8

C O F F E E / T E A

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
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.**

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