



Tuesday, July 10th

442 Maple Ave E | Vienna, Virginia 22180

703.539.8400 | www.clarityvienna.com

wifi: *clarity_guest* | password: *Welcome1*

Chef Owner Jon Krinn

FIRST COURSES

Buffala Burrata Salad (IT)
grilled peaches | pickled mustard seeds | zucchini flower 16
elderflower gastrique

Jumbo Florida Gulf Shrimp Bisque (FL)*
sweet corn | aged sherry | okra | andouille sausage 14

E & E Heirloom Tomato Salad (PA)
feta goat cheese | heirloom cherry tomatoes | anise hyssop 12

E & E Fried Green Tomato (PA)
rhubarb chutney | lemon cucumber chow chow 12
garlic parmesan emulsion

Hickory Grilled Lauren Bay Calamari Salad (RI)*
tomatillo gazpacho | thumbelina carrots | bottarga 14
paw paw vinaigrette

Caramelized Elephant Trunk Scallops (NY)*
seared filet beans | rhubarb | english peas 22
stinging nettle emulsion

Local Farm Pork & Elysian Fields Lamb Bolognese (MD)*
old world ricotta cavatelli | san marzano tomatoes 13
fennel fronds | carrots tops | grana padano

Seared Hudson Valley Foie Gras (NY)*
e & e peaches | pickled ramps | brioche 24

MAIN COURSES

Local Farm Charcoal Grilled Tomahawk Ribeye (VA)*
wild mushrooms | rapini | rustic potatoes
roasted bone marrow | red wine sauce
92

Pan Roasted Skate Wing & Jumbo Lump Crab (MA)*
braised chanterelles | yukon gold potato puree 27
haricot verts | pernod roasted fennel | miso ginger sauce

Crisped Atlantic Black Seabass (RI)*
spring onion | sweet corn | curried okra | bell pepper 36
garlic anise veloute

E & E Heritage Spatchcock Chicken for Two (PA)*
spring onions | fava beans | baby zucchini | filet beans 56
chicken jus

Grimaud Farms Muscovy Duck Breast (CA)*
balsamic glazed chiogga radicchio | grilled baby corn | yellow wax beans 36
duck jus

Roasted Milk Fed Porcelet (BC)*
summer squash | whole braised e & e baby beets 33
tamarind glaze | asparagus | cider reduction

E & E Purple Kohlrabi Parmesan (PA)
garlic chutney | tomato fondue | three cheese spread | tomatillo confit 24
summer beans | e & e asparagus

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

We source primarily boutique products at Clarity, many that are offered in limited quantities. We appreciate your understanding if we've replaced a fish or meat.

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.

Give us your email to be put on Chef's VIP reach-out list for first dibs on upcoming activities.

Friday July 27th at 7pm is our first Boutique Sake Dinner / \$175 all inclusive.

Email jon@clarityvienna.com for booking and details.

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.

Tonight's Tasting Menu

65 / person*

wine pairings 45 / person

whisky pairings 60 / person

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

**Lightly Poached Virginia
New Point Oysters**

pickled mushrooms | jumbo lump crab
*Dassai 50 "Otter Fest" Junmai Sake
Yamaguchi, JP NV*

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Crisped Mediterranean Dorade
savoy cabbage | heirloom eggplant
smoked scallop emulsion

*TBD Rose
TBD Rose*

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Bacon Wrapped E & E Rabbit Loin

salsify barigoule | baby carrots
braised rabbit stew

*Billo Garnatxa
Priorat, ES 2016*

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Cedar River Prime Flat Iron Steak

sherry glazed tuscan kale
super sweet corn | red wine sauce

*Taken Meritage
Napa Valley, CA 2014*

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Blueberry Brioche Bread Pudding

blueberry sauce | blueberry sorbet
*Cuvee Fragrance Loire White Wine
Domaine de la Bergerie, FR NV*

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+12 supplement for 3 cheeses

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