

FIRST COURSES

- Cast Iron Roasted Veal Sweetbreads***
tuscan kale | aged sherry | pork belly 12
zucchini flower salad
- Jumbo Florida Gulf Shrimp Bisque***
sweet corn | aged sherry | okra | andouille sausage 12
- Arugula & Summer Berry Salad**
cherries | raspberries | blueberries | pea shoots 12
goat feta
- Jumbo Lump Crab Salad***
peach butter | cucumber slaw 12
- Emilia Romagna Style Fettuccini***
local farm pork & elysian fields lamb bolognese 11
san marzano tomato | grana padano
- E & E Heirloom Tomato Salad**
cherry tomatoes | anise hyssop | cucumber | banyuls vinaigrette 11

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!

MAIN COURSES

- Pan Roasted Skate Wing & Caramelized Elephant Trunk Scallops***
basil aioli | lolla rosa | salanova butter lettuce | cucumber 24**
spiced pecans | banyuls vinaigrette
- Crisped Mediterranean Dorade***
wild mushrooms | sweet corn | roasted red peppers | stinging nettle emulsion 24**
- Seven Hills Dry Aged 'Meatloaf' Burger***
aged cheddar | pork belly fritter | pickled thai chili ketchup | rustic potatoes 16
- Pan Roasted Amish Chicken Breast***
haricot verts | baby zucchini | chicken jus 17
- Cast Iron Roasted Elysian Fields Lamb Shoulder Roulade***
stone ground grits | tomato ragout | baby carrots | lamb jus 18
- Cedar River Farms Prime Hanger Steak***
seared rapini | yellow wax beans | okra | red wine sauce 22**

DESSERTS

- Scoop From Our Ice Cream Lab**
roasted e & e peach | charcoal coconut | raspberry sorbet | blueberry sorbet 4
- Bittersweet Flourless Dark Chocolate Ganache Cake**
candied almonds | bittersweet chocolate sauce 8
- Rose & Lemon Panna Cotta**
charcoal coconut ice cream | elderflower yuzu foam 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
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.