

FIRST COURSES

- Gulf Snowy Grouper Collar & Jumbo Lump Crab Stuffed North Atlantic Lemon Sole (FL)***
guindilla peppers | roasted sungold tomatoes 14
poblano pepper & bone marrow sauce
- Shaved Summer Vegetable Salad (PA)**
cherry tomatoes | cucumbers | pea shoots | bell peppers 12
zucchini | ghost pepper & smoked soy
- Caramelized Day Boat Scallops (MA)***
charred baby leeks | mini eggplant | fennel & carrot top air 17
- Chioggia Radicchio & Purple Kohlrabi Salad (PA)**
tiny fennel | super sweet corn | red russian kale 11
beet puree | arugula pesto
- Seared Hudson Valley Foie Gras (NY)***
fresh heirloom bean stew | andouille sausage | tamarind 24
- Flash Seared Rare Florida Pompano (FL)***
goldie ground cherries | grilled nectarines 15
sunflower shoots | bell pepper vinaigrette
- Braised Berkshire Pork Cheek (VA)***
bacon braised collard greens | red candy apple onions 15
pork jus
- Elysian Fields Lamb & Creekstone Beef Bolognese (MO)***
old world ricotta cavatelli | san marzano tomatoes 13

MAIN COURSES

- Seared Rare Wild Bluefin Tuna Loin (MA)***
baby zucchini | seared tomato ragout | mini brocoli 36
romanesco | ginger veloute
- Crisped Royal Mediterranean Seabass (GR)***
heirloom okra | sweet corn | bell pepper 32
chili veloute
- E & E Heritage BBQ Half Chicken (PA)***
roasted cipollini onion | roasted red bliss potatoes 29
chef nick's signature bbq sauce
- Herb Roasted Rocky Hollow Farms Suckling Pig (MD)***
baby artichoke barigoule | braised chanterelles 31
filet beans | cider reduction
- Charcoal Grilled Cedar River Prime Coulotte Steak (AZ)***
rainbow swiss chard | baby ball zucchini | baby carrots 29
red wine sauce
- E & E Clarity Style Ratatouille (PA)**
baby summer squash | sour sweet eggplant | tomato pickle 24
purple & white bell pepper | red candy apple onions

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%!

Tonight's Tasting Menu

78 / person

wine pairings 48 / person

whisky pairings 68 / person

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

Maine Lobster Salad (ME)*

tuscan prosciutto | herb & anise sorbet
cantaloupe gazpacho

Sud Est Rosato Frizzante

Apulia, IT NV

Redemption Rye

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Sautéed John Dory Filet (RI)*

roasted sungolds | ginger
savoy cabbage

coconut citrus emulsion

Pierre Sparr Pinot Gris

Alsace, FR 2015

Suntory Japanese Whisky Toki

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Cast Iron Roasted Veal Sweetbreads (PA)*

fennel barigoule | tasso ham
romano beans | veal jus

Billo Garnatxa

Priorat, ES 2015

Stranahan's Colorado Whiskey

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Elysian Fields Lamb Leg & Shank (PA)*

baby corn | blistered shishito peppers
celery root | lamb jus

Los Noques Malbec

Valle de Uco, AR 2012

Breckenridge Port Cask Finish

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Peach Season (PA)

sauternes glazed peach | alfajores
house made dulce de leche

Nivole Moscato D'Asti

Calamandrina, IT 2017

Writer's Tears Irish Whisky

*Email jon@clarityvienna.com to host an event in our private rooms!

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

*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.