

FIRST COURSES **Cast Iron Roasted Veal Sweetbreads***
baby swiss chard | aged sherry | romanesco | pork belly 12

Berkshire Pork Cheek*
bacon braised collard greens | red candy apple onions 12
pork jus

Chioggia Radicchio & Purple Kohlrabi Salad
tiny fennel | super sweet corn | mustard streak greens 11
beet puree

Shaved Summer Vegetable Salad
cherry tomatoes | cucumbers | pea shoots | bell peppers 12
zucchini | ghost pepper & smoked soy

Chicken Liver & Foie Gras Pate*
brioche | pecans | compressed cantaloupe 10

Carolina Jumbo Lump Crab Salad*
tuscan prosciutto | herb & anise sorbet 12
cantaloupe gazpacho

MAIN COURSES **Pan Roasted Florida Pompano***
lolla rosa | salanova butter lettuce | cucumber 24**
spiced pecans | banyuls vinaigrette

Gulf Snowy Grouper Collar & Jumbo Lump Crab Stuffed North Atlantic Lemon Sole*
caramelized day boat scallops | cipollini onions | sweet corn 24**
roasted red peppers | ginger veloute

Seven Hills Dry Aged Cheese Burger*
gruyere | korean beef bbq | citrus aioli | rustic potatoes 16

Cast Iron Roasted Southwestern France Veal Flank*
seared filet beans | roasted torpedo onions | baby carrots | veal jus 24**

Pan Roasted Duroc Pork Loin*
yukon gold potato puree | mini broccoli | pork jus 19

Emilia Romagna Style Fettuccini*
painted hills beef bolognese | san marzano tomato | grana padano 17

DESSERTS **Scoop From Our Ice Cream Lab**
raspberry rose ice cream 4

Flourless Dark Chocolate Ganache Cake
brownie cookie | bittersweet chocolate sauce 8

Rose & Lemon Panna Cotta
blueberry & blackberry ice cream | blueberry glaze 8

COFFEE / TEA

We are proud to offer locally roasted & fresh ground french press & espresso beans from Vienna's Caffé Amouri.

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

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!

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.**