

FIRST COURSES

- Chilled Maine Mussels & Seared Blue Fin Tuna (NC)***
aji dulce & fennel consomme | ginger honey 16
pickled watermelon rind | citrus chili puree
- Seared Hudson Valley Foie Gras (NY)***
brioche french toast | raspberry maple gastrique 24
- Fried Rhode Island Ipswich Clams (RI)***
soy garlic marinated pork belly | pickled vegetable medley 14
pea shoots | roasted spiced squash | coconut emulsion
- Old World Ricotta Cavatelli (PA)***
colorado lamb bolognese | san marzano tomato 13
grana padano
- Earth & Eats Farm Romaine Lettuce Salad (PA)**
pipe dreams goat cheese | apple chestnut sauce 11
mustard greens | roasted tomato miso vinaigrette
compressed gala apple
- Earth & Eats Farm Grilled Hillbilly Tomato Salad (PA)**
roasted eggplant | stracciatella di bufala | baby arugula 14
artisan cherry tomatoes | citrus zest
- Earth & Eats Farm Roasted Squab & Gulf Shrimp (FL)***
bell pepper | cipollini onions | purple sweet potato 24
shrimp bisque
- Boston Mackerel Crudo (MA)***
yellow watermelon | upland cress | basil aioli 14
umami cocktail sauce

MAIN COURSES

Charcoal Grilled 13oz Bison Striploin (CN)*
roasted heirloom cauliflower | wild mushrooms
la ratte fingerling potatoes | red wine sauce
55

- Pan Seared Rhode Island Tautog (RI)***
cauliflower duo | braised saffron leeks | super sweet corn 31
pork belly | green chili pickle emulsion
- Pan Roasted Gulf Shortfin Mako Loin (FL)***
charred jimmy nardello peppers | parsnip puree 27
kalettes | sherry reduction
- Earth & Eats Farm Herb Roasted Heritage Half Chicken (PA)***
seared filet beans | mini broccoli | roasted acorn squash 29
umami glaze
- Hickory Grilled Southwestern France Veal Leg (FR)***
blistered shishito peppers | yukon gold potato puree 28
glazed napa cabbage | red wine sauce | cider reduction
- Colorado Lamb Duo: Roasted Leg & Braised Shoulder (CO)***
mini eggplant | garden huckleberry compote 33
candy roaster squash puree | lamb jus
- Emilia Romagna Style Fettuccini (PA)**
purple sweet potato | heirloom bell peppers 24
spaghetti squash | basil & lemon balm pesto

We source primarily boutique products at Clarity, many that are offered only 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%!

*Jon Has His Own Bowman 14 Year Old Bourbon Barrel Pick see the spirit list for this and other boutique picks from our collection
Holiday Party Reservations in our private rooms are already filling up. Email jon@clarityvienna.com
to host a social or business event

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

*Raid Your Cellar Tasting Dinners at Clarity or Your Home: Your wine, \$140 tasting menu and no corkage

Tonight's Tasting Menu*

68 / person

wine pairings 48 / person

whisky pairings 58 / person

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

TO BEGIN

*Sud Est Frizzante Del Salento
Leverano, IT 2017*
Suntory Japanese Whisky Toki

~

a gift from our kitchen

~

FIRST

Flash Seared

Florida Pompano (FL)

umami cocktail sauce | pea shoots
stanley plum

*Shanela Albarino
Rias Baixas, ES 2016*

Redemption Rye

SECOND

Grilled Spanish Octopus (ES)

spiced napa cabbage | maine mussels
miso mussel broth

*Le Terre Chaiare Catarratto Bianco
Sicily, IT 2016*

Stranahan's Colorado Whiskey

THIRD

Pipe Dreams Goat Coppa (PA)

lobster & chanterelle mushrooms
purple sweet potato puree | goat jus

*Billo Grenache
Priorat, ES 2015*

Copper Fox Rye Port Style Finish

~

first dessert

~

TO FINISH

E & E Raspberry Mousse (PA)

pink peppercorn ice cream
charcoal meringue

*La Bergerie Cuvee Fragrance
Loire, FR 1997*

The Irishman Irish Whisky

+12 supplement for 3 cheeses