

- FIRST COURSES**
- Flash Seared Bluefin Tuna Loin\***  
umami cocktail sauce | pickled cherry bell radish 12
  - Earth & Eats Gala Apple & Celery Root Soup\***  
chorizo | super sweet corn | roasted chestnuts 11
  - Braised Cedar River Farms Beef Cheek\***  
romano beans | pork belly | lacinato kale 11
  - Chicken Liver & Foie Gras Pate\***  
house brioche | pecans | huckleberry compote 10
  - Earth & Eats Heirloom Tomato Salad**  
pipe dreams fresh goat cheese | artisan cherry tomatoes 11  
pea shoots | banyuls vinaigrette
  - Fried Rhode Island Ipswich Clams\***  
mustard greens | miso vinaigrette | cucumber & carrot slaw 12

**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 Shortfin Mako Loin\***  
lolla rosa | salanova butter lettuce | cucumber | spiced pecans 19  
banyuls vinaigrette
  - Pan Seared Florida Gulf Pompano\***  
baby ball zucchini | mini eggplant | heirloom cauliflower | red curry emulsion 24\*\*
  - Seven Hills Farms Dry Aged Cheeseburger\***  
smoked carmen pepper | pimento cheese | sun dried tomato aioli | rustic potatoes 14
  - The Nick Rib\***  
crispy pork roulade | pickled onions | bbq | e & e greens 14
  - Emilia Romagna Style Fettuccini\***  
elysian fields lamb bolognese | san marzano tomato | grana padano 17
  - Herb Roasted Amish Chicken Duo: Breast & Leg\***  
blistered shishito peppers | kalettes | parsnip puree | chicken jus 17

- DESSERTS**
- Scoop From Our Ice Cream Lab**  
sea salt & burnt honey ice cream 4
  - Flourless Dark Chocolate Ganache Cake**  
candied hazelnuts | bittersweet chocolate sauce 8
  - Lemon & Herb Crème Custard**  
raspberry magic sauce 8

**COFFEE / TEA**

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

**Coffee Service 5**

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.**