

- FIRST COURSES**
- Flash Seared Carolina Yellowfin Tuna (NC)\***  
blackened green tomato jam | apple celery relish 16
  - Earth & Eats Farm Roasted Beet Salad (PA)**  
gala apple | antietam goat cheese | pea shoots 12  
daikon radish | banyuls vinaigrette
  - Penn Cove Mediterranean Style Mussels (WA)\***  
pork belly | fennel soubise | crustace bisque 13
  - Chicken Liver & Foie Gras Pate (PA)\***  
paw paw compote | ginger | house brioche 12
  - Veal Sweetbreads & Viking Village Scallop (NJ)\***  
roasted eggplant | pioppini mushrooms | andouille sausage 18  
mushroom dashi emulsion
  - Old World Style Ricotta Cavatelli (MD)\***  
beef & pork bolognese | san marzano tomato | grana padano 13
  - Blistered Earth & Eats Farm Shishito Peppers (PA)\***  
tabbouleh | fermented black bean ranch | upland cress 13  
sunflower shoots | hijacked szechuan chili pod oil
- Charcoal Grilled Canadian Bison Striploin (CN)\***  
warm german potato salad | wild mushrooms  
charred brussels sprouts | red wine sauce  
52
- MAIN COURSES**
- Pan Roasted Rhode Island Dayboat Monkfish (RI)\***  
roasted peppers | acorn squash | fresh red kidney beans 26  
coconut milk emulsion
  - Crisped Norwegian Char (NO)\***  
spiced okra | roasted romanesco | parsnip puree 28  
curry leaf emulsion
  - Cast Iron Roasted Australian Lamb Leg (AU)\***  
melted savoy cabbage | baby yukon gold potatoes 32  
roasted baby turnips | madeira reduction
  - Hickory Grilled Earth & Eats Farm Heritage Half Chicken (PA)\***  
butternut squash puree | citrus glazed sunchokes 29  
lobster mushrooms | sherry jus
  - Herb Marinated Local Farm Pork (MD)\***  
charred mini broccoli | fingerling sweet potatoes 29  
celeriac puree | cider jus
  - Earth & Eats Farm Eggplant Parmesan (PA)**  
tomato pickle | charred tomatillo | cauliflower mushroom 24  
baby carrots | farmhouse cheese

**Tonight's Tasting Menu\***

72 / person

wine pairings 52 / person

whisky pairings 62 / person

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

**TO BEGIN**

*Can Xa Cava Rose*

*Barcelona, ES NV*

*Suntory Japanese Whisky Toki*

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*a gift from our kitchen*

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**FIRST**

**Fresh Maryland Crab Salad (MD)  
& Penn Cove Mussels (WA)**

spaghetti squash mango curry

*Maysura Pinot Blanc*

*McMinnville, OR 2017*

*Auchentoshan American Oak*

**SECOND**

**Crisped Royal Mediterranean  
Seabass (GR)**

rutabaga mash | cardoon barigoule  
crustace bisque | cocorubico beans

*Cote Chalonnaise Chardonnay*

*Burgundy, FR 2015*

*Redemption Rye*

**THIRD**

**Creekstone Prime Beef  
48 Hour Shortrib (KS)**

chorizo braised onions

spiced E & E tomatoes | red wine sauce

*Rust En Verde Cabernet Sauvignon*

*Stellenbosch, SA 2015*

*Isaac Bowman Port Barrel Finish*

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*first dessert*

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**TO FINISH**

**Chocolate Almond Torte (PA)**

candied hazelnuts | miso crunch

dark vanilla miso ice cream

*Fonseca 10 Year Tawny Port*

*Vila Nova de Gaia, PT*

*Murlarkey Banana Whiskey*

+12 supplement for 3 cheeses

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%!*

\*Next Dates for Chef Jon and Victor Mendes Collaborative Wine Dinner are Friday November 2<sup>nd</sup> and Friday November 16<sup>th</sup>

\*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

\*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

*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\**