

FIRST COURSES Clarity Crustace Bisque*
wild mushrooms | sauerkraut | viking village scallop 12

FIRST COURSES Blistered Earth & Eats Farm Shishito Peppers
tabbouleh | fermented black bean ranch | upland cress 12
sunflower shoots | hijacked szechuan chili pod oil

FIRST COURSES Cast Iron Roasted Veal Sweetbreads*
fresh red kidney beans | pioppini mushrooms | veal jus 12

FIRST COURSES Belgium Endive & Butter Lettuce Salad
compressed butternut squash | spiced pecans 11
garden huckleberry compote | blackened green tomato jam

FIRST COURSES Chicken Liver & Foie Gras Pate*
house brioche | pecans | paw paw compote 10

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!

FIRST COURSES Chardonnay Steamed Washington State Penn Cove Mussels*
shiitake mushroom dashi bisque | spiced heirloom okra | roasted bell peppers 12

MAIN COURSES Pan Roasted Rhode Island Monkfish*
lolla rosa | salanova butter lettuce | cucumber | spiced pecans 21**
banyuls vinaigrette

MAIN COURSES Crisped Royal Mediterranean Seabass*
rutabaga puree | roasted romanesco | spiced eggplant | coconut curry emulsion 24**

MAIN COURSES Earth & Eats Farm Blue Hubbard Squash Curry
heirloom bell pepper | charred tomatillo | wild mushrooms 16
charred green tomato | aji dulce

MAIN COURSES Emilia Romagna Style Fettuccini*
chanterelle mushrooms | savoy cabbage pesto | grana padano 16

MAIN COURSES Seven Hills Dry Aged Beef Cheeseburger*
red cabbage | cheddar | chipotle honey aioli | rustic potato wedges 14

MAIN COURSES Herb Marinated Local Farm Pork Loin*
melted savoy cabbage | roasted baby yukon gold potatoes | pork jus 19

MAIN COURSES Seared Rare Big Eye Tuna Loin*
chorizo braised onions | spiced e & e tomatoes | citrus 24**

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

DESSERTS Flourless Dark Chocolate Ganache Cake
candied hazelnuts | bittersweet chocolate sauce 8

DESSERTS Oven Roasted Custard Apple
crème fraiche mousse | burnt honey & sea salt ice cream 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

*Next Dates for Chef Jon and Victor Mendes Collaborative Wine Dinner are Friday November 2nd and Friday November 16th

*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