

FIRST COURSES

Black Truffle & Wild Salsify Soup (IT)
kumamoto oysters | white alba truffles
50

Upstate New York Rohan Duck Confit (NY)*
fingerling sweet potatoes | braised swiss chard 14
natural jus

Caramelized Bristol Bay Day Boat Scallops (ME)*
onion soubise | cured coppa | spiced apple puree 18
crustace emulsion

Seared Upstate New York Hudson Valley Foie Gras (NY)*
mustard seed glazed smoked pineapple | house brioche 24
tamarind glaze

Chilled Lauren Bay Calamari Salad (RI)*
daikon radish | ginger confit | charred endive 14
chimichurri

Matsutake Mushroom & Macerated Kale Salad (PA)
charred tomatillo | blistered shishito peppers 17
winter radish

Old World Style Ricotta Cavatelli (PA)*
goat & beef bolognese | spanish bottarga 16
aged parmesan

Earth & Eats Celery Trio & Baby Arugula Salad (PA)
danish bleu cheese | granny smith apple | celery consommé 14
kaffir lime | bliss 9 vinaigrette

MAIN COURSES

Crisped Wild Olympic Peninsula Coho Salmon (WA)*
charred pineapple | braised chanterelles | seared sunchokes 33
kokum jus

Pan Roasted Atlantic Tautog (NJ)*
pan roasted heirloom broccoli & romanesco | garlic confit 29
pickled red chili | chimayo chili emulsion

Herb Roasted Canadian Porcelet Loin (BC)*
charred brussels sprouts | la ratte fingerling potatoes 33
sherry jus

Cast Iron Roasted Landis Farms Baby Goat (PA)*
roasted spaghetti squash | celery root puree | goat jus 30

Pan Roasted Wisconsin Amish Chicken (WI)*
wild mushrooms | balsamic glazed red cabbage 25
red wine sauce

Spiced Butternut Squash "Steak" (PA)
black trumpet mushrooms | charred brussels sprouts | smoked carrot jus 24

We source primarily boutique products at Clarity, many that are offered only in limited quantities. We appreciate your understanding if a fish, meat, or vegetable has been replaced.

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

Sud Est Rosato Frizzante
Levarano, IT NV

Suntory Japanese Whisky Toki

~
a gift from our kitchen
~

FIRST

Flash Seared Kanpachi (HI)
radish slaw | charred tomatillo
pickled mango

Gainey Sauvignon Blanc
Santa Barbara County, CA 2015
Catocin Creek Roundstone Rye

SECOND

**Pan Roasted Triggerfish
& Crispy Calamari (NC)**
parsnip puree | roasted eggplant
smoked ginger & garlic jus
Andrew Rich Roussanne
Columbia Valley, OR 2014
Stranahan's Whiskey

THIRD

**Cast Iron Roasted Upstate
New York Rohan Duck (NY)**
grilled baby carrots | huckleberry
mustard glazed turnips | brandy jus
Chateau Saint-Sulpice Bordeaux
Bordeaux, FR 2015
Basil Hayden's Dark Rye

~
first dessert
~

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

Thank you to our guests in the military, reserves, police, and fire rescue services. Please allow us to reduce your dinner by 20%!

*Make Thanksgiving Day Reservations at jon@clarityvienna.com or call and leave a message with your reservation

*Upcoming Date for Chef Jon and Victor Mendes Collaborative Wine Dinner is 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

*Raid Your Cellar Tasting Dinners at Clarity or Your Home: Your wine, \$170 tasting menu (service included) and no corkage

*Jean Michel Guillon Wine & Dinner Tasting Friday, November 9th / Ardbeg Scotch Tasting Saturday Nov 10th (\$75 all inclusive)

Our Corkage Fee for bringing wines is \$30 per bottle, BUT...on Monday Evenings there is No Corkage fee