

- FIRST COURSES**
- Braised Creekstone Farms Shortrib Ragout***
creamy carnaroli truffle risotto | parmesan | red wine jus 12
 - Flash Seared Hawaiian Kanpachi***
citrus aioli | carrot & radish slaw | charred tomatillo 12
 - Earth & Eats Mizuna & White Beet Salad**
granny smith apple | pea shoots | winter radish | orange | sundried tomatoes 10
 - Upstate New York Rohan Duck Wings Confit***
blue cheese crumble | pickled celery root | chipotle honey glaze 10
 - Rohan Duck Liver & Foie Gras Pate***
garden huckleberry compote | tamarind | brioche 10
 - Chilled Lauren Bay Calamari Salad***
daikon radish | ginger confit | chimichurri | charred endive 11

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**
- Crisped Mediterranean Dorade* 7 count into rockfish 8 count**
lolla rosa | salanova butter lettuce | winter radish | banyuls vinaigrette 24**
 - Caramelized Day Boat Scallops***
rutabaga mash | citrus glazed brussels sprouts | smoked ginger veloute 24**
 - Emilia Romagna Style Linguini***
goat & beef bolognese | san marzano tomatoes | grana padano 14
 - Seven Hills Dry Aged Beef Cheeseburger***
crispy calamari | gruyere | house ranch dressing | rustic potatoes 14
 - Seared Upstate New York Rohan Duck Confit***
baby carrots | seared eggplant | roasted peppers | brandy jus 14
 - Pan Roasted Wisconsin Amish Half Chicken***
romanesco puree | shishito peppers | madeira reduction 21**
 - Chicken Fried Atlantic Seabass Sandwich***
tomato pickle | upland cress | flash seared baby swiss chard | house rye 14

- DESSERTS**
- Scoop From Our Ice Cream Lab**
extra virgin olive oil ice cream 4
 - Flourless Dark Chocolate Ganache Cake**
buttered walnuts | bittersweet chocolate sauce 8
 - Vanilla Chamomile Tea Poached Pear**
honey vanilla caramel 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 Date for Chef Jon and Victor Mendes Collaborative Wine Dinner 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