

- FIRST COURSES**
- Flash Seared Big Eye Tuna & Calamari Salad (RI)***
pacific uni vinaigrette | bok choy kimchi | micro kohlrabi chimichurri 18
- Seared Hudson Valley Foie Gras (NY)***
apricot mango puree | tamarind glaze 24
house brioche
- Earth & Eats Roasted Baby Beet Salad (PA)**
charred pineapple | antietam goat cheese | mizuna bliss 9 year solera vinegar 13
- Flash Seared Hawaiian Kanpachi (HI)***
sesame soy glazed napa cabbage | compressed cucumber baby arugula 14
- Old World Style Ricotta Cavatelli (KS)***
veal & beef ragout | charred green tomato aged parmesan 13
- Cured, Hay Smoked, & Seared Ora King Salmon (NZ)***
pickled baby ginger | porcini mushrooms szechuan cardamom jus 13
- Cast Iron Roasted Veal Sweetbreads (PA)***
sunchoke & apricot chutney | veal jus 14
- MAIN COURSES**
- Caramelized Day Boat Scallops (MA)***
roasted romanesco | sundried tomato | sunchokes charred green tomato veloute 36
- Yucatan Peninsula Red Grouper (MX)***
kohlrabi barigoule | saffron salsify | roasted red pepper kaffir lime emulsion 34
- Elysian Fields Lamb Duo: Leg & Braised Shoulder (PA)***
herb roasted austrian crescent fingerlings celery root puree | lamb jus 36
- Pan Seared Rohan Duck Breast (NY)***
tamarind | ginger garlic seared napa cabbage fingerling sweet potatoes | balsamic sherry reduction 33
- Herb Roasted Local Farm Pork Loin (MD)***
house cured pork belly | tuscan kale | roasted garlic magic molly potatoes | pork jus 29
- Earth & Eats Hasselback Butternut Squash (PA)**
charred cauliflower | radish a la grecque | golden chanterelles ras el hanout | citrus | parmesan jus 24

Tonight's Tasting Menu*

74 / person

wine pairings 52 / person

whisky pairings 62 / person

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

T O B E G I N

*Sud Est Rosato Frizzante
Conti Zecca, IT NV
Suntory Japanese Whisky Toki*

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a gift from our kitchen

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F I R S T

Smoked Columbia River Sturgeon (WA)
osetra caviar | spiced apple puree
celery carrot chutney
*El Gordo Del Circo Verdejo
Rueda, ES 2015
Ardbeg Uigeadail*

S E C O N D

Crisped American Red Snapper (FL)
hearts of palm | roasted cardoons
lobster emulsion
*Le P'tit Paysan Chardonnay
Monterey County, CA 2016
Woodford Reserve Straight Rye*

T H I R D

Spice Crusted Cervena Venison Loin (NZ)
roasted pepper & candy onion stew
red wine sauce
*Maldonado Meritage
Napa Valley, CA 2013
Balcones Blue Corn Bourbon*

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first dessert

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T O F I N I S H

Chocolate Almond Torte (PA)
candied almond | lingonberry
vanilla bean cocoa nib ice cream
*Terra D'Oro Zinfandel Port
Amador, PT NV
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%!

NYE '18 is filling up fast: Special New Year's Eve carte menu with choices, in the same format as this evening's menu
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: Email jon@clarityvienna.com
Raid Your Cellar Tasting Dinners at Clarity or Your Home: Wine from your cellars, food from Chef Jon
\$170 tasting menu (service included) and no corkage
Cooking Classes: Give us your email to sign up for Chef Jon's Cooking Classes

Our Corkage Fee for bringing wines is \$30 per bottle Sun through Thurs and \$40 on Fri / Sat. But on Monday there is no corkage.