



Thursday, January 10th

Chef Owner Jon Krinn

FIRST COURSES

Fuji Apple & Compressed Belgian Endive Salad (PA)
apple butter puree | spiced pecans | banyuls vinaigrette 13

Seared Hudson Valley Duck Foie Gras (NY)*
italian chestnuts | apricots | house brioche 24
tamarind glaze

Florida Gulf Pompano Tartare (FL)*
root vegetable slaw | aromatic coconut milk emulsion 14
rye dust

**Burgundy Braised Beef Bolognese
& Old World Style Ricotta Cavatelli (NZ)***
san marzano tomato ragout | aged parmesan 13

Earth & Eats Butternut Squash Soup (PA)
roasted turnips | saffron salsify | bartlett pear 12

Rice Flake Crusted Carolina Fluke (SC)*
capers | blood orange | braised swiss chard | gremolata 14

Earth & Eats Rabbit Stew (PA)*
pan seared loin | braised leg | roasted leeks 17
crispy cassava | heirloom carrots

MAIN COURSES

**21 Day Dry Aged 30 oz. Local
Farm T-Bone Steak (VA)***
duck fat mirepoix | chanterelle mushrooms
sauce chasseur | smoked romesco sauce
85

Pan Roasted Blue Nose Bass (NZ)*
roasted eggplant | hay smoked pork belly 33
red pepper emulsion

Crisped Chilean Coast Sixty South Salmon (CH)*
kabocha squash puree | herb roasted fingerling potatoes 28
wild mushrooms | umami jus

Cast Iron Roasted Shiitake Crusted Venison (NZ)*
charred pineapple, pear, & buddha's hand puree 32
sticky garlic bok choy | mushroom foie emulsion

Creekstone Prime 48 Hour Beef Shortrib (KS)*
crispy shallots | pumpkin & roasted pepper mostarda 36
red wine sauce

Earth & Eats Herb Fairytale Pumpkin (PA)
hedgehog mushrooms | rutabaga | chicory 24
celery root puree | spiced pumpkin sauce

Tonight's Tasting Menu*

71 / person

wine pairings 51 / person

whisky pairings 61 / person

we also create customized vegetarian and
vegan tasting menus "at the moment" (71)

+12 / chef's selection of 3 cheeses

TO BEGIN

*Lucien Albrecht, Brut Rose
Cremant D'Alsace, FR NV
Suntory Japanese Whisky Toki*

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a gift from our kitchen

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FIRST

**Hawaiian Bluefin Toro Tartare
& Crispy Lauren Bay Calamari**
kumquat | grilled pineapple
*Jean Michel Guillon Pinot Blanc
Burgundy, FR 2016
Green Spot Irish Whisky*

SECOND

Mediterranean Branzino
shiitake & brown beach mushrooms
saffron braised leeks
smoked scallop emulsion
*Soner Chardonnay
Niederosterreich, AT 2017
Rua American Single Malt Whiskey*

THIRD

**Hickory Grilled Pennsylvania
Elysian Fields Lamb Leg**
lentils du puy
*DeLille Cellars Merlot
Columbia Valley, WA 2015
Woodford Reserve Straight Rye*

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first dessert

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TO FINISH

Bittersweet Chocolate Mousse
lemon matcha ice cream
forest floor crispy meringue accents
*Terra D'Oro Zinfandel Port
Amador, CA NV
MurLarkey Banana Whiskey*

WiFi: clarity_guest | password: Welcome1

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

***5th Jon and Victor (Vienna Vintner) Wine Dinner:** The boys are at it again on Saturday February 23rd, \$140 plus tax and gratuity.

***Boutique Oyster Tasting Dinner on Saturday February 16th:** Chef Jon is collaborating with lawyer turned Chesapeake Oyster Cultivator Mr. Jack White for an evening of oysters, champagne, wine, and food, \$130 plus tax and gratuity.

***Chef Jon's Barrel Pick from Smooth Ambler, WV** See the spirit list for this and other boutique picks from our 140+ bottle collection.

***Raid Your Cellar Tasting Dinners at Clarity or Your Home:** Raid your cellars of your favorite wines and Chef Jon will create a matching tasting menu with no corkage fee. Either at Clarity or at your home, \$180 for each all inclusive (service included).

***Cooking Classes and Unique Tasting Dinners:** Give us your email to receive pre-public opportunities to attend Chef Jon's Cooking Classes, Wine, Whiskey, Bourbon, Scotch, and Oyster dinners. Most activities sell out quickly from this private list.

***For Private Business and Social Events:** email Chef Owner Jon Krinn at jon@clarityvienna.com

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.

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