



Thursday, January 17<sup>th</sup>

Chef Owner Jon Krinn

FIRST COURSES

**Earth & Eats Baby Arugula & Fuji Apple Salad (PA)**  
antietam goat cheese | apple butter puree 13  
spiced pecans | compressed endive | banyuls vinaigrette

**Seared Hudson Valley Duck Foie Gras (NY)\***  
papaya relish | tamarind glaze | house brioche 24

**Lauren Bay Calamari Salad (MA)\***  
root vegetable slaw | black garlic vinaigrette 14  
crispy calamari

**Old World Style Ricotta Cavatelli (PA)\***  
local farm pork bolognese | san marzano tomato 13  
aged parmesan

**Earth & Eats Heirloom Carrot & Ginger Soup (PA)**  
braised turnips | saffron salsify | fuji apple 12

**Chardonnay Steamed Maine Mussels (ME)\***  
roasted peppers | coconut milk emulsion 13  
tatsoi | spanish chorizo

**Elysian Fields Lamb Sweetbreads (PA)\***  
celery root puree | rutabaga a la grecque 14  
spiced bone marrow jus

MAIN COURSES

**Charcoal Grilled 19 oz. Creekstone Prime Ribeye (KS)\***  
black trumpet mushrooms | herb roasted fingerlings  
smoked carrot puree | red wine sauce  
69

**Pan Roasted Atlantic Wreckfish (RI)\***  
roasted cipollini onions | braised pearl onions 37  
red onions | potato puree | red pepper emulsion

**Crisped Ora King Salmon (NZ)\***  
caramelized e & e turnips | sunchoke puree 34  
sunchoke chips | prawn bisque

**Shiitake Crusted Cervena Venison (NZ)\***  
charred pineapple, pear, & buddha's hand puree 31  
sticky garlic brussels sprouts | mushroom foie emulsion

**Braised Colorado Lamb Shank (CO)\***  
potato pillows | braised green cabbage 38  
roasted red peppers | braising jus

**Earth & Eats Fairytale Pumpkin Bolognese (PA)**  
holland eggplant | leek fettuccini | braised chicory 24  
spiced pumpkin sauce

**Tonight's Tasting Menu\***

79 / person

wine pairings 59 / person

whisky pairings 69 / person

we also create customized vegetarian and  
vegan tasting menus "at the moment" (79)

+12 / chef's selection of 3 cheeses

TO BEGIN

*Finca La Estacada Syrah Brut  
Tierra De Castilla, ES NV  
Suntory Japanese Whisky Toki*

~  
*a gift from our kitchen*  
~

FIRST

**Flash Seared  
Hawaiian Kanpachi**  
charred pineapple | blood orange  
upland cress  
*Jean Michel Guillon Pinot Blanc  
Burgundy, FR 2016  
Writers Tears Irish Whisky*

SECOND

**Royal Mediterranean Seabass**  
celeriac puree | saffron braised leeks  
red pepper coconut sauce  
*Soner Chardonnay  
Niederosterreich, AT 2017  
Rua American Single Malt Whiskey*

THIRD

**Millbrook Venison Loin**  
lentils du puy | romesco  
anise jus  
*The Big Easy Syrah  
Central Coast, CA 2016  
Catocin Creek Roundstone Rye*

~  
*first dessert*  
~

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%!*

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

**\*Boutique Oyster Tasting Dinner on Saturday February 16<sup>th</sup>:** 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.\**