



Thursday, January 10th

- FIRST COURSES**
- Foraged Wild Mushrooms (OR)**
truffled carnaroli risotto | san marzano tomatoes 11
aged parmesan
 - Earth & Eats Rabbit Liver & Foie Gras Pate (PA)***
turkish apricot | tamarind | house brioche 10
 - Chilean Sixty South Salmon Rillette (CH)***
fresh kaffir lime & coconut milk emulsion 11
compressed cucumber
 - Cast Iron Roasted Veal Sweetbreads (PA)***
sour sweet eggplant | madeira reduction 12
 - Earth & Eats Roasted Butternut Squash Soup (PA)***
saffron braised salsify | roasted turnips | braised rutabaga 11
 - Fresh Hearts Of Palm Salad (HI)**
chicory | citrus cured bell peppers | ruby grapefruit 11
kaffir lime | roasted pickled pepper sauce

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 Sixty South Salmon (CH)***
lolla rosa | salanova butter lettuce | root vegetables | banyuls vinaigrette 24**
 - Pan Seared Blue Nose Bass (NZ)***
celery root puree | crispy cassava | smoked scallop emulsion 24**
 - Emilia Romagna Style Linguini (NZ)***
cedar river beef bolognese | san marzano tomato | aged parmesan 14
 - Seven Hills Dry Aged Cheeseburger (VA)***
braised pork jowl | paprika aioli | aged cheddar | rustic potatoes 14
 - Cast Iron Roasted Painted Hills Eye Round Steak (OR)***
parsnip puree | herb roasted australian crescent potatoes | red wine sauce 17
 - Southwestern France Veal & Local Farm Pork Meatloaf (MD)***
chardonnay braised earth & eats green cabbage | cider reduction 16

- DESSERTS**
- Scoop From Our Ice Cream Lab**
kaffir lime ice cream 4
 - Toasted Coconut Panna Cotta**
vanilla bean ice cream | lemon curd 8
 - Flourless Dark Chocolate Ganache Cake**
candied pistachios | bittersweet chocolate sauce 8
 - Rose Petal Toasted Coconut Custard**
nina rosé champagne gelatin | limon tonic foam 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 | Mango Green
English Breakfast | Decaf Vanilla

wifi: clarity_guest | password: Welcome1

- *Jon Has His Own Smooth Ambler 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, \$140 tasting menu and 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.