



Wednesday, January 16th

- FIRST COURSES**
- Lauren Bay Rhode Island Calamari Salad (RI)***
black garlic pickled onion | prawn vinaigrette 12
crispy calamari
 - Earth & Eats Rabbit Stew (PA)***
braised leg | lentils du puy | roasted leeks 11
heirloom carrots
 - Flash Seared Hawaiian Kanpachi (HI)***
root vegetable slaw | aromatic coconut milk emulsion 12
micro basil
 - Cast Iron Roasted Veal Sweetbreads (PA)***
kabocha squash puree | rutabaga a la greque 12
spiced bone marrow jus
 - Earth & Eats Heirloom Carrot & Ginger Soup (PA)***
saffron braised salsify | roasted turnips | braised rutabaga 11
gala apple
 - Fresh Hearts Of Palm Salad (HI)**
chicory | citrus cured bell peppers | ruby grapefruit 11
compressed belgian endive

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 New Zealand Blue Nose Bass (NZ)***
lolla rosa | salanova butter lettuce | root vegetables | candied pecans 24**
banyuls vinaigrette
 - Caramelized Massachusetts Bay Day Boat Scallops (MA)***
smoked heirloom carrots | crispy cassava | umami red pepper sauce 24**
 - Old World Style Ricotta Cavatelli (AZ)***
elysian fields lamb bolognese | san marzano tomato | aged parmesan 14
 - Seven Hills Dry Aged Cheeseburger (VA)***
korean bbq pork | paprika aioli | aged cheddar | rustic potatoes 14
 - Cast Iron Roasted Painted Hills Eye Round Steak (OR)***
yukon gold potato puree | roasted brussels sprouts | red wine sauce 17
 - Pan Roasted Amish Chicken Breast (WI)***
squash puree | chardonnay braised earth & eats green cabbage 17
glogg reduction

- DESSERTS**
- Scoop From Our Ice Cream Lab**
matcha lemon ice cream 4
 - Toasted Coconut Panna Cotta**
caramel compressed pineapple | chocolate boodni 8
 - Flourless Dark Chocolate Ganache Cake**
hazelnut praline mousse | bittersweet chocolate sauce 8
 - Rose Petal Toasted Coconut Custard**
coconut lemongrass crème | kaffir lime milk tuile 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.