

# CLARITY

Saturday, February 9<sup>th</sup>

Chef Owner Jon Krinn

FIRST COURSES

**Rhubarb & Fresh Hearts Of Palm Salad (PA)**  
celery root | sea beans | charred apple vinaigrette | mizuna | rhubarb bouillon 15

**Seared Hudson Valley Duck Foie Gras (NY)\***  
pistachio cumin crumble | smoked apple | house brioche | tamarind 24

**Stinging Nettle & Belgian Endive Salad (PA)**  
wild spring onions | shepherds delight cheese | upland cress | ruby streak mustard greens 13

**Italian Chestnut Fettuccini (PA)\***  
local farm pork & landis farm goat bolognese | san marzano tomato | aged parmesan 13

**Roasted Earth & Eats Farms Eggplant Soup (PA)\***  
saffron salsify | spanish chorizo | rutabaga a la grecque 14

**Caramelized Viking Village Scallops (NJ)\***  
glazed leeks | sautéed royal trumpet mushrooms | mango pickle veloute 17

**Hawaiian Kanpachi Tartare (HI)\***  
chilled celery lemongrass bouillon | cara cara orange | fennel salad | xo nuoc mam pickled chilis 16

MAIN COURSES

**Crisped Williamsburg Black Bass (VA)\***  
sunchoke puree | black trumpet mushrooms | glazed turnips | prawn bisque 33

**Seared Rare Carolina Bluefin Tuna (NC)\***  
roasted porcini mushrooms | globe artichoke barigoule | grilled fingerling potatoes | toasted cumin jus 36

**Herb Roasted Griggstown Farm Poussin (NJ)\***  
charred brussels sprouts | hay smoked pork belly | tiger eye beans | balsamic reduction | madeira jus 29

**Landis Farm Goat Duo: Leg & Shoulder (PA)\***  
magic molly potatoes | seared spinach | wild mushrooms | goat jus 31

**Hickory Grilled Local Farm Pork (MD)\***  
braised white asparagus | smoked chayote | parsnip puree | cider reduction 29

**Balsamic Red Cabbage & Lions Mane Mushrooms (PA)**  
earth & eats creamy polenta | coconut milk | parmesan | brussels sprout & radish slaw 24

## 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  
*Tarantas Sparkling Rose  
Valencia, ES NV*  
*Suntory Japanese Whisky Toki*

~  
*a gift from our kitchen*  
~

FIRST  
**Flash Seared North Carolina Bluefin Tuna Belly**  
pickled cucumber | cara cara orange  
kennebec potato chips  
*Smith Madrone Riesling  
Napa Valley, CA 2015*  
*Green Spot Irish Whisky*

SECOND  
**Alaskan Ling Cod**  
fresh english peas  
oregon morels | white sweet potato  
carrot ginger velouté sauce  
*North Valley Chardonnay  
Willamette Valley, OR 2016*  
*Rua American Single Malt Whiskey*

THIRD  
**South Carolina Palmetto Farm Squab & Veal Sweetbreads**  
celeriac puree | pearl onions | squab jus  
*The Big Easy Syrah  
Central Coast, CA 2016*  
*Catocin Creek Roundstone Red*

~  
*first dessert*  
~

TO FINISH  
**Bittersweet Flourless Chocolate Cake**  
roasted banana & madeira ice cream  
chocolate mousse | candied hazelnuts  
*Quinta Dona Matilde Ruby Port  
Oporto, Duoro, PT 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.\**