



Friday, February 8th

FIRST COURSES

- Sashimi of Shima Aji (JP)***
chilled celery lemongrass bouillon | green apple 12
fennel salad | xo nuoc mam pickled chilis
- Carolina Bluefin Tuna Tartare (NC)***
pickled cucumber | roasted poblano peppers | pineapple 13
mango vinaigrette
- Cast Iron Roasted Veal Sweetbreads (PA)***
tiger eye bean ragout | kale pesto | glogg reduction 12
- Roasted Earth & Eats Farms Eggplant Soup (PA)***
saffron salsify | spanish chorizo | fresh gulf shrimp 11
- Fuji Apple & Compressed Endive Salad (PA)**
goat feta | celeriac | shaved fennel | pea shoots 11
apple lime vinaigrette
- Texas Wild Boar Ragout (TX)***
creamy whoopsy valley polenta | caramelized onions 12

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

- Pan Roasted Louisiana Sheephead (LA)***
lolla rosa | salanova butter lettuce | root vegetables | candied pecans 21**
banyuls vinaigrette
- Pan Seared Panamanian Golden Corvina (PN)***
parsnip puree | marinated baby bok choy | mango pickle veloute 24**
- Old World Style Ricotta Cavatelli (PA)***
pennsylvania veal cheek ragout | san marzano tomato 11
aged parmesan
- Seven Hills Dry Aged Cheeseburger (VA)***
maine lobster salad | pesto aioli | aged cheddar | rustic potatoes 14
- Earth & Eats Pasture Raised Heritage Turkey Sandwich (PA)***
house french roll | smoked sour cherry | apple & celery slaw 14
turkey gravy | fried brussels sprouts
- Cast Iron Roasted Amish Green Circle Chicken (PA)***
braised red cabbage | wild mushrooms | madeira reduction 19

DESSERTS

- Scoop From Our Ice Cream Lab**
sultana sesame ice cream 4
- Felchlin Swiss Bittersweet Chocolate Mousse**
bittersweet matcha crumble | red velvet cake 8
- Flourless Dark Chocolate Ganache Cake**
candied hazelnuts | bittersweet chocolate sauce 8
- Rose Petal Toasted Coconut Custard**
lemon curd | dehydrated milk crumble 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 (*decaf available*) | Latte | Cappuccino

Hot Tea Service 3

Chamomile Mint | Bourbon St Vanilla (Decaf)

Osprey Gunpowder (Green) | Earl Grey

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.