



Thursday, March 14th

Chef Owner Jon Krinn

FIRST COURSES

- Caramelized Elephant Trunk Scallops (NJ)***
haricots verts | roasted red & yellow peppers 16
hay smoked pork belly | prawn bisque
- Cast Iron Roasted Veal Sweetbreads (PA)***
sour & sweet eggplant | horse mushrooms | cumin jus 15
- Fresh Hearts of Palm (HI)**
hass avocado | cucumber | globe artichoke barigoule 14
roasted tomato vinaigrette
- Seared Hudson Valley Foie Gras (NY)***
oregon rhubarb | house brioche | candied pecans 24
- Earth & Eats Beet Salad (PA)**
tamarind roasted beets | pine nuts | sun dried tomatoes 12
golden raisins | castelvetroano olives | e & e feta
- Lightly Poached New Point Virginia Oysters (VA)***
pomelo | winter radish | chicken fried turbot fin 16
- Charred Australian Lamb Tartare (AU)***
rye crisp | smoked dijon & kalamata olive vinaigrette 16
mint chocolate & red wine sorbet | frilly mustard greens

MAIN COURSES

Texas Strube Ranch Wagyu Coulotte Steak (TX)*
fava beans | herb roasted red thumb fingerling potatoes
chanterelles | pearl onions | red wine sauce
41

- Spice Crusted Rhode Island Skate & Calamari (RI)***
morel mushrooms | pickled spring onions | leek fondue 27
sugar snap peas | bouillabaisse
- Crisped Quinault River Steelhead Trout (WA)***
savory rhubarb relish | sherry glazed baby carrots 35
english peas | smoked shellfish broth
- Hickory Grilled French Veal London Broil (FR)***
lions mane mushrooms | e & e celery root puree 29
fiddlehead ferns | cipollini onions | madeira jus
- Milk Fed Porcelet Shoulder Duo (CA)***
seared rapini | toasted clove | potato gnocchi 32
pea puree | bbq jus
- Braised French White Asparagus (FR)**
roasted turnips | lentils du puy | toasted pine nuts 29
smoked shallot puree

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

TO BEGIN
*Domaine D'Eole Sparkling Rose
Provence, FR NV*
Japanese Suntory Whisky Toki

~
a gift from our kitchen
~

FIRST
Ora King Salmon Crudo
trout roe | rye crisp
rhubarb vinaigrette
*Alkoomi Riesling
Frankland River, AU 2018*
Catocin Creek Roundstone Rye

SECOND
Alaskan Sablefish
shortrib ragout | fresh chick peas
cordyceps | crispy turbot fin
bacon fumet
*En Numeros Vermells Garnatxa
Priorat, ES 2016*
Green Spot Irish Whisky

THIRD
Jurgielewicz Duck Breast
cipollini onions | black trumpets
parsnip puree | port reduction
*Campo Al Mare Super Tuscan
Bolgheri, IT 2015*
Isaac Bowman Port Finish Bourbon

~
first dessert
~

TO FINISH
**Bittersweet Flourless
Chocolate Cake**
bourbon vanilla ice cream
candied hazelnuts
chocolate ganache sauce
Dow's 20 Year Tawny Port
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%.

***Our Clarity Bourbon Barrel Pick from Smooth Ambler in Maxwelton, WV:** See the spirit list for this and other boutique picks from our 150+ bottle collection. Next barrel is being picked in February at Bowman Distillery in Fredericksburg.

***'Raid Your Cellar' Tasting Dinners at Clarity or Your Home:** Raid your cellars for 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 'first in' opportunities to attend Chef Jon's Cooking Classes; and Wine, Whiskey, Bourbon, Scotch, Oyster, and a whole array of specialty dinners. Most activities sell out quickly from this privately circulated 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.