



Monday, April 15th

Chef Owner Jon Krinn

FIRST COURSES

Chicken Fried Carolina Bay Softshell Crab (NC)*
scorpion pickle | green tomato chow chow 22
ginger emulsion

Caramelized Day Boat Elephant Trunk Scallops (NJ)*
sautéed red veined sorrel | muscat grapes 17
roasted sunchokes | smoked scallop emulsion

New Zealand Cervena Venison Ravioli (NZ)*
hay smoked pork belly | pistachio parsnip puree 15
asparagus | pickled ramp emulsion | aged parmesan

Earth & Eats Farm Mixed Greens Salad (PA)
spring radish | shaved sweet onions | cajun baby carrots 12
black garlic | carrot top pesto

Roasted Cauliflower & Wild Mushroom Salad (OR)
lentils du puy | golden raisins | dehydrated olives 12
gongura pickle vinaigrette

Pan Seared Hudson Valley Foie Gras (NY)*
raspberry compote | maple sugar gastrique 24
walnut pancakes

Earth & Eats Roasted Beet Salad (PA)*
fennel & mustard greens | pistachio | cara cara orange 18
antietam goat cheese | pomegranate molasses

MAIN COURSES

Creekstone Prime 14 oz. New York Strip (MO)*
herb roasted magic molly potatoes | sugar snap peas
sunchoke puree | foie gras sauce
47

Crisped Great Lakes Walleye Pike (MI)*
manilla clams & oysters | red thumb fingerling potatoes 27
roasted, seared & pickled peppers | curried clam nage

Pan Roasted Icelandic Cod (IS)*
fennel & celery root gratin | yukon gold potato puree 29
rapini pesto | red wine sauce

Charcoal Grilled 48 Hour Creekstone Shortrib (MO)*
oregon morel duxelle | english peas | ramps 38
crispy yucca | cauliflower puree | roasted onion jus

Herb Roasted Salt Meadow Lamb Duo (CA)*
green almond & hearts of palm relish | abalone mushroom 36
basil & zucchini puree | lamb jus

Long Bean & Mango Curry (PA)
chardonnay braised lentils du puy | green asparagus 28
fiddlehead ferns | coriander coconut tamarind sauce

Tonight's Tasting Menu*

77 / person

wine pairings 51 / person

whisky pairings 61 / person

we also create customized vegetarian and
vegan tasting menus "at the moment" / 77

TO BEGIN
Particolare Gran Cuvee Brut Rose
Buonamico, IT NV
Japanese Suntory Whisky Toki

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a gift from our kitchen
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FIRST
Big Eye Tuna Crudo
hearts of palm | shaved radish
cara cara orange | fennel bouillon
Jean Michel Sorbe Sauvignon Blanc
Reuilly, Loire Valley, FR 2017
Greenspot Irish Whiskey

SECOND
Grilled Salt Meadow Lamb Rib
veal sweetbreads | aji amarillo
chimichurri | tostones
Montes Alpha Syrah
Colchagua Valley, CH 2015
Copper Fox Single Malt

THIRD
Coco Rubbed Canadian Elk Loin
sunchoke puree | cipollini onions
sour cherry relish | spiced red wine sauce
Domaine Du Pourra Prestige Grenache
Gigondas, Rhone, FR 2003
Amador Bourbon

~
first dessert
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TO FINISH
Strawberry Shortcake
vanilla shortcake | rosemary ice cream
macarated strawberries
Cuvee Fragrance Pinot Blanc
Loire Valley, FR 1997
Murlarkey Banana Whiskey

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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.