



Friday, April 12<sup>th</sup>

- FIRST COURSES**
- California Purple Asparagus Salad (CA)**  
avocado | hearts of palm | sea beans | green cabbage slaw | smoked tomato vinaigrette 12
  - Foraged Wild Mushroom Ragout (OR)**  
stone ground grits | aged parmesan 11
  - Lauren Bay Calamari Salad (RI)\***  
shaved fennel | cara cara orange | pickled radish | citrus emulsion 11
  - Earth & Eats Farm Tamarind Roasted Beet Salad (PA)**  
ricotta cheese | candied pistachios | blackberries | pomegranate molasses 11
  - Earth & Eats Farm Celeriac Bisque (PA)**  
roasted turnips | fiddlehead ferns | sugar snap peas 11
  - Hudson Valley New York Foie Gras Torchon (NY)\***  
turkish apricots | pickled mustard seeds | house brioche | tamarind 10

**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 Vancouver Island Halibut (BC)\***  
lolla rosa | salanova butter lettuce | shaved root vegetables | banyuls vinaigrette 24\*\*
  - Rice Flake Crusted Carolina Softshell Crab (NC)\***  
toasted farro | chardonnay braised green cabbage | pickled ramps | seared leeks | coriander emulsion 19
  - Old World Style Ricotta Cavatelli (PA)\***  
duck, lamb, & beef bolognese | san marzano tomato | aged parmesan 16
  - Dry Aged Seven Hills Cheeseburger (VA)\***  
hay smoked pork belly | fresh mozzarella | rustic potatoes | greens 16
  - Cast Iron Roasted Cedar River Flat Iron Steak (CO)\***  
celery root puree | seared rapini | red wine sauce 22\*\*
  - Pan Seared Locust Point Farms Chicken Breast (MD)\***  
sunchoke duo: roasted & puree | wild mushrooms | madeira jus 19

- DESSERTS**
- Scoop From Our Ice Cream Lab**  
coconut kaffir mint sorbet 4
  - Rose Coconut Crème Custard**  
kaffir lime curd | white chocolate crumble 8
  - Flourless Dark Chocolate Ganache Cake**  
chocolate crumble | bittersweet chocolate sauce 8
  - "Bread & Butter" Brioche Bread Pudding**  
whiskey anglaise | candied pistachios 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 has own Smooth Ambler Bourbon Barrel Pick see the spirit list for this and other boutique picks from our collection  
 \*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  
 Our Corkage Fee for bringing wines is \$30 per bottle, BUT...on Monday Evenings there is No Corkage fee

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*