



Tuesday, May 14<sup>th</sup>

FIRST COURSES

**Tuscan Burrata Salad (IT)\***  
heirloom tomatoes | basil pesto | mizuna 17  
fennel top vinaigrette

**Chilled Earth & Eats Asparagus Salad (PA)**  
spice braised rhubarb | spruce tip aioli | carrot pickle 13  
baby arugula

**Emilia Romagna Style Duck Egg Rotini (PA)\***  
elysian fields lamb ragout | san marzano tomato 13  
aged parmesan

**Roasted Virginia Peanut Soup (VA)**  
saffron radishes | pork belly | fennel barigoule 11

**Seared Hudson Valley New York Foie Gras (NY)\***  
smoked roasted pepper puree | yellow beet & chili relish 24  
tamarind glaze | house brioche

**Sautéed Lauren Bay Calamari (MA)\***  
roasted leek scapes | pickled ramps | baby zucchini 15  
seared yellow tomatoes | smoked scallop emulsion

**Earth & Eats Farm Chicken Liver Pate (PA)\***  
strawberry compote | tamarind glaze | house brioche 12

MAIN COURSES

**Charcoal Grilled Bison Tenderloin (CA)\***  
earth & eats farm asparagus | english peas | ramps  
fiddlehead ferns | smoked barrel aged soy emulsion  
52

**Buckwheat Dusted Sautéed Soft Shell Crabs (VA)\***  
seared & pickled peppers | spanish chorizo | black kale 33  
fingerling potatoes | bouillabaisse emulsion

**Pan Roasted Queen Charlotte Island Halibut (BC)\***  
spring garlic | fiddle head ferns | cordyceps mushrooms 36  
grilled scallions | coriander emulsion

**Earth & Eats Farm 'Roaming-Coop' Chicken Trio (PA)\***  
sugar snap peas | cipollini onions | wild mushrooms 28  
madeira reduction

**Braised Elysian Fields Lamb Shoulder (PA)\***  
celery root puree | haricot verts | pickled baby turnips 33  
lamb jus

**Earth & Eats Farm Stinging Nettle Risotto (PA)**  
ramps | e & e asparagus | english peas | tiny carrots 24  
aged parmesan

**Tonight's Tasting Menu\***  
79 / person  
wine pairings 51 / person  
whisky pairings 61 / person  
we also create customized vegetarian and  
vegan tasting menus "at the moment" / 79

TO BEGIN  
*Gramona Gran Reserva Cava Brut  
Barcelona, ES 2015*  
*Japanese Suntory Whisky Toki*  
~  
*a gift from our kitchen*  
~  
FIRST  
**Jumbo Lump Maryland Crab**  
nettles | smoked green tomato  
carrot top vinaigrette  
*Rocher Des Violetes Chenin Blanc  
Montlouis-Sur-Loire, FR 2015*  
*Green Spot Irish Whiskey*  
SECOND  
**Caramelized Day Boat  
Elephant Trunk Scallops**  
baby zucchini | red beet puree  
koji beef ragout | red wine sauce  
*Celler Xavier Clua Terra Alta Rose  
Catalunya, ES 2018*  
*Isaac Bowman Port Finish*  
THIRD  
**Jurgielewicz Duck Breast**  
eggplant mostarda | unagi  
marinated olives | madeira jus  
*Biggio Hamina Syrah  
Yamhill-Carlton, OR 2009*  
*Whistle Pig 10 Year*  
~  
*first dessert*  
~  
TO FINISH  
**Strawberry Shortcake**  
strawberry sweet cream ice cream  
strawberry gastrique  
*Chateau Laribotte Sauternes  
Bordeaux, FR 2016*  
*Bowman Caramel Bourbon Cream*

Chef Owner Jon Krinn

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 Picks: Smooth Ambler, Maxwelton, WV and A Smith Bowman, Fredricksburg, VA:** See the cocktail list and spirit list for this and other boutique picks from our 150+ bottle collection. Also taste multiple spirits with a "2x4" custom flight  
**\*'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.\**