



Tuesday, June 11<sup>th</sup>

- FIRST COURSES**
- Earth & Eats Farm Heirloom Tomato Salad (PA)**  
antietam goat cheese | nettle pistou | mizuna 15  
sundried tomato vinaigrette
  - Boston Mackerel Crudo (MA)\***  
jicama | endive marmalade | french breakfast radish 13  
coconut gelée
  - Earth & Eats Farm Chicken Liver Pate (PA)\***  
glazed turkish apricots | tamarind glaze | house brioche 12
  - Emilia Romagna Style Buckwheat Cavatappi (MD)\***  
local farm pork bolognese | san marzano tomato 13  
aged parmesan
  - Seared Hudson Valley New York Foie Gras (NY)\***  
elderflower braised cippolini onions | tamarind glaze 24  
elderflower gastrique glazed turnips | house brioche
  - Chicken Fried Blowfish Tails (FL)\***  
english peas | kohlrabi puree | sweet corn 14  
smoked scallop emulsion
  - Ocean Mist Farm Heirloom Baby Artichoke Salad (CA)**  
dehydrated olives | sun dried tomatoes | golden beets 15  
e & e arugula | endive | fennel vinaigrette
  - Earth & Eats Farm Celeriac Soup (PA)**  
braised fennel | roasted baby zucchini | saffron 12
- MAIN COURSES**
- Pan Roasted New Zealand Cobia (NZ)\***  
fennel barigoule | roasted poblanos | baby ball zucchini 29  
holland eggplant | heirloom cherry tomatoes | coconut curry
  - Caramelized Cape May Day Boat Scallops (NJ)\***  
celery root puree | e & e asparagus | mousserones 34  
tomato pickle emulsion
  - Charcoal Grilled Bison Hanger Steak (BC)\***  
chanterelle mushrooms | hay smoked spring onions 34  
green tomato & avocado chimichurri
  - Coco Rubbed Canadian Elk Loin (CA)\***  
truffled cipollini onion & morel stew | baby bok choy 36  
port reduction
  - Hickory Grilled Local Farm Pork (MD)\***  
e & e cornmeal cake | pork belly | seared rapini 29  
blueberry & strawberry compote | pork jus
  - Slowly Braised Earth & Eats Green Tomato (PA)**  
leek scapes | yellow squash | wild french asparagus 24  
agretti | pickle emulsion

**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**

*VillaViva Rose  
Cotes De Thau, FR 2018  
Japanese Suntory Whisky Toki*

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*a gift from our kitchen*

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**FIRST**

**Roasted Maitake Mushrooms**

foie gras mousse | jicama  
jalapeno gazpacho

*Domaine Plantevin Viognier  
Cotes Du Rhone, FR 2018  
Writer's Tears Irish Whiskey*

**SECOND**

**Crisped Ora King Salmon**

leek scapes | heirloom cherry tomatoes  
baby zucchini | lobster emulsion

*Jean-Michel Guillon & Fils Santenay  
Gevrey-Chambertin, FR 2009  
Rua American Whiskey*

**THIRD**

**Elysian Fields Lamb Duo**

porcini & lions mane mushrooms  
carrot top pesto | baby turnip confit  
lamb jus

*Domaine Des Tourels Julie Red Blend  
Pays d'Oc, FR 2017  
Copper Fox Single Malt Whiskey*

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*first dessert*

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**TO FINISH**

**Laconiko Greek Extra  
Virgin Olive Oil Cake**

matcha ice cream  
bing cherries | pistachio crumb  
extra virgin olive oil cloud

*Treveri Sparkling Gewürztraminer  
Columbia Valley, WA NV  
Clarity's Smooth Ambler Old Scout*

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 6 Yr, Maxwelton, WV / A Smith Bowman 9 Yr and 10 Yr, Fredericksburg, VA:** See our cocktail list and spirit list for this and other boutique picks from our 150+ bottle collection. Also taste multiple spirits with a signature "2x4"
- \*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.\**