



Sunday, September 8th

FIRST COURSES

Maine Lobster Gemelli (ME)*
lobster mushrooms | parmesan cream sauce | fines herbs 24

Earth & Eats Farm Spaghetti Squash Salad (PA)
castelvetrano olives | jimmy nardello & shishito peppers | pickled molasses vinaigrette 14

Lauren Bay Rhode Island Calamari Salad (RI)*
compressed gala apple | cherry tomatoes | pea shoots | sun dried tomatoes | eggplant relish 15

Caramelized Day Boat Viking Village Scallops (NJ)*
curried okra | braised swiss chard | lobster mushrooms 18

Emilia Romagna Style Gemelli (CO)*
colorado lamb & new york venison bolognese | san marzano tomatoes | aged parmesan 13

Earth & Eats Farm Heirloom Tomato Salad (PA)
pickled watermelon rind | compressed watermelon | goat feta | baby arugula | tomato vinaigrette 13

Earth & Eats Farm Pumpkin & Shellfish Soup (PA)*
heirloom zucchini | cipollini onions | fresh cannellini beans | maryland crab | wild hood canal oyster 15

Seared Hudson Valley New York Foie Gras (NY)*
gala apple cinnamon miso butter | house brioche | huckleberry jam | tamarind glaze 24

MAIN COURSES

Crisped Wild Alaskan King Salmon (AK)*
barbella eggplant & poblano coconut curry | nicoise olives | sugar cube cantaloupe | fresh coco rubico beans 32

Pan Roasted American Red Snapper (FL)*
holland leeks | heirloom tomatoes | button chanterelles | seared filet beans 36

Hickory Grilled Local Heritage Pork Shoulder (MD)*
potato gnocchi | red kuri squash | fresh lima beans | kalettes | chorizo cider glaze 27

Spice Crusted New York Millbrook Venison Leg (NY)*
venison sausage | roasted sweet & la ratte potatoes | red candy onions | tamarind 36

Earth & Eats Chicken Trio: Breast, Wing, & Thigh (PA)*
peppers | leeks | tomato | onion | summer corn | lima beans 27

Roasted Earth & Eats Farm Acorn Squash (PA)
fresh cannellini beans | celery root | purple top broccoli | hearts of palm | aji dulce jus | pea puree 24

Tonight's Tasting Menu*

79 / person

unique wine pairings 55

whiskey pairings 65

master's whiskey pairings 85

we also create customized vegetarian and vegan tasting menus "at the moment" / 79

TO BEGIN

*Domaine D'Eole Rose
Provence, FR 2018
Japanese Hibiki Whisky*

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a gift from the kitchen
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FIRST

Chicken Fried Blowfish Tails
pickled mexican sour gherkin remoulade
roasted barbella eggplant
*Conti Zecca Luna Chardonnay
Salento, IT 2016
Irishman Founders Reserve Irish Whisky*

SECOND

**Pan Seared Queen
Charlotte Island Halibut**
sweet corn | shishito peppers | cilantro
cherry tomatoes | crustace
*Fleuriet Renaissance Pur Jus Sancerre
Loire, FR 2016
Rua American Whiskey*

THIRD

**Spice Crusted
Fossil Farms Emu Filet**
stanley plum chutney | patty pan squash
celeriac puree
*Meerlust Red Blend
Stellenboch, SA 2015
Basil Hayden Caribbean Reserve Rye*

~
first dessert
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TO FINISH

**"Milk & Cookies" Ooey-Goey
Chocolate Chip Cookie**
non-homogenized
country creamery 'ice milk'
chocolate cremeux
*Taylor Fladgate 20 Year Tawny Port
Vila Nova de Gaia, PT
Mary Hite Bowman Bourbon Cream*

Chef Owner Jon Krinn & Team

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%.

"Clarity Connect" Chef Jon's new brainstorm is to connect the guests who make Clarity! "Wine, Whiskey and Networking for Women" as well as "Bottle Share Wine Dinners" upcoming. My goal is to connect like-minded people to cultivate personal and professional "fast friends".

***Our Exclusive Bourbon Barrel Pick: John J Bowman 10 Yr, Fredericksburg, VA:** *This and other boutique picks are in our 150+ bottle collection. Also taste multiple spirits with a "2x4", four half ounce pours of your choice from the entire list.*

'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.