



Tuesday, September 10th

FIRST COURSE Earth & Eats Farm Fuji Apple Salad (PA)
cucumbers | spiced pecans | pipe dreams ash goat cheese 11
baby lacinato kale | cider vinaigrette

FIRST COURSE Lauren Bay Rhode Island Calamari Salad (RI)*
castelvetro olives | spaghetti squash 11
molasses vinaigrette

FIRST COURSE Flash Seared Japanese Hamachi (JP)*
banana peppers | fresh hawaiian hearts of palm 12
heirloom eggplant

FIRST COURSE Cast Iron Roasted Pennsylvania Veal Sweetbreads (PA)*
late summer squash | sweet summer corn | aji dulce 13
tamarind glaze

FIRST COURSE Roasted Earth & Eats Celery Root Soup (PA)
wild mushrooms | curried okra | cipollini onions 11

MAIN COURSE Crisped Wild Alaskan King Salmon (AK)*
heirloom tomatoes | red russian kale | sundried tomatoes | shishito peppers 24**
tomato vinaigrette

MAIN COURSE Pan Roasted Icelandic Cod (NO)*
swiss chard ragout | seared kalettes | mini eggplant 24**

MAIN COURSE Chicken Fried Free Bird Chicken Leg & Thigh (PA)*
parsnip puree | wild mushrooms | apple raspberry habanero sauce 14

MAIN COURSE Hickory Grilled Local Heritage Pork Shoulder (MD)*
christmas lima & coco rubico beans | celeriac puree | cider glaze 22**

MAIN COURSE Seven Hills Dry Aged Beef Cheeseburger (VA)*
caramelized onions | goat feta | guindilla pepper bourbon sauce 14
rustic potatoes | greens

MAIN COURSE Emilia Romagna Style Orecchiette (CO)*
colorado lamb & new york venison bolognese | san marzano tomatoes 16
aged parmesan

DESSERTS Scoop From Our Ice Cream Lab
coconut sesame ice cream 4

DESSERTS Flourless Dark Chocolate Ganache Cake
candied hazelnuts | bittersweet chocolate sauce | kahlua ice cream 8

DESSERTS Buttermilk Crème Brulee
dulce de leche | apple compote | apple streusel ice cream 8

DESSERTS Milk n Cookies 'Ooey-Gooley' Chocolate Chip Cookie
non homogenized milk 'iced milk' | chocolate cremeux 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 5

Chamomile Mint | Bourbon St Vanilla (Decaf)

Osprey Gunpowder (Green) | Earl Grey | Irish Breakfast

*Thank you to our guests in the military, reserves, police, and fire rescue services. Please enable us to reduce your meal by 20%.
wifi: clarity_guest | password: Welcome1*

"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 Picks: John J Bowman 9 Yr and 10 Yr, Fredericksburg, VA**

'Raid Your Cellar' Tasting Dinners at Clarity, or 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.

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

Clarity Two Course With Wine

38 / person

+5

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pick any first and main with a recommended glass of wine