**FIRST COURSES**

**Coriander Spiced Oiishi Shrimp Salad (TH)**
- matsutake mushrooms | pickled red onion | 17
- baby arugula | cilantro vinaigrette | mushroom bouillon

**Earth & Eats Red Cabbage Salad (PA)**
- candied pumpkin seeds | earth & eats goat chevre | 12
- mizuna | apple butter | pickled chorizo vinaigrette

**Caramelized Day Boat New England Scallops (MA)**
- nice olives | earth & eats spaghetti squash | 18
- ginger confit | grapefruit | smoked scallop emulsion

**Roasted Earth & Eats Acorn Squash Soup (PA)**
- celeriac | brussels sprouts hearts | lentils du puy | 14
- erba stella | lime leaf

**Seared Hudson Valley New York Foie Gras (NY)**
- medjool date | candied pistachios | tamarind glaze | 24
- house briciole

**Emilia Romagna Style Cavatappi (AU)**
- kangaroo & prime beef bolognese | san marzano tomatoes | 13
- twelve month aged parmesan

**Earth & Eats Spinach Salad (PA)**
- sundried tomatoes | spiced pecans | turkish apricots | 13
- celery root | mozzarella vinaigrette

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**SECOND COURSES**

**Charcoal Grilled 11 oz Australian Pasture Raised Mature Angus New York Strip Loin (AU)**
- herb roasted | ratatouille potatoes | braised black kale | 45
- slow roasted sweet onions | red wine sauce

**Crisped North Atlantic Jail Island Salmon (CA)**
- chanterelles | gileather turnips | cardoon barigoule | 29
- pancetta mashed potatoes | miso emulsion

**Pan Roasted Florida Gulf American Red Snapper (FL)**
- bell peppers | salsify puree | saffron braised salsify | 34
- brussels sprouts leaves | roasted pepper coconut emulsion

**Spice Crusted Cervena Venison Tri-Tip (NZ)**
- jerusalem artichoke | lions mane mushrooms | 36
- sweet potato puree | glogg reduction

**Braised Midwestern Berkshire Pork Shank (WI)**
- tiger eye beans | seared arrowhead cabbage | 32
- pink lady apple | braising jus

**Matsutake Mushroom & Farro “Risotto” (PA)**
- heirloom carrots | whole roasted celery root | 24
- erba stella | mushroom parmesan sauce

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**MAIN COURSES**

**Tonight’s Tasting Menu**
- 87 / person
- unique wine pairings 65
- whiskey / bourbon pairs 65
- master’s whiskey / bourbon pairs 85
- custom vegetarian tasting menu 79

**To Begin**
- Conti Zecca Agapo
- Leverano, IT / NV
- Japanese Suntory Toki Whisky
- a gift from the kitchen

**First**
- Flash Seared Hawaiian Kanpachi rye crisp | maine lobster chorizo pickle emulsion
- Sonor Wines Remedy for Insanity Rose Niederösterreich, AT 2019
- Pendleton 1910
- Canadian Rye Whiskey
- Pendleton Distillers, Lawrenceburg, IN

**Second**
- Pan Seared Spanish Merluza
- green tomato chutney | romanesco gongura emulsion
- Jean Michel Sorbe Sauvignon Blanc Loire, FR 2017
- Copper Fox Pot-Still Single Malt Whiskey
- Sperryville, VA

**Third**
- 48 Hour Japanese A5 BMS12 Whiskey Brisket
- radish a la gleq | roasted long neck pumpkin | sunchoke truffle sauce
- Cellar Cecilio Des Nivei, Garnatx Priorat, ES 2012
- Clarity’s Barrel Pick Wilderness Trail 4 Year 4 Month Rye
- Danville, KY

**To Finish**
- Orange Creamsicle
- white chocolate mousse | kumquat sorbet
- sesame sunflower butter orange honey ’cone
- La Fleur D’Or Sauternes Bordeaux, FR 2014
- Writer’s Teas Copper Pot Irish Whiskey
- Carlow, IR

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Many thanks to our guests in the military and all first responders. Please allow us to reduce your dinner by 20%.

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*NYE19 We have a full carte menu, no fixed price. Tables are being taken very quickly.
*Clarity Connect* Chef Jon’s own curated series of Networking for Women events for the development of purposeful business relationships. Reception style. Next event is January 23rd.

*Another of Chef Jon’s signature *Pop Up*, this time a Clarity Barrel Pick Speakeasy called *Against the Grain*. Only barrel picks, straight and cocktails, $48 covers the small plate food and Vic’s pick of your first drink, then additional drink purchases are yours, Wednesday December 18th

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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.*