CLARITY

Saturday, March 14th

FIRST COURSES

Limited: Jack White
Chesapeake Bay New Point Oysters*
champagne mignonette | citrus | cocktail sauce
6 for 21 12 for 42

Earth & Eats Roasted Celeriac & Apple Soup
roasted celery root | radish a la grecque 12
caramelized granny smith apple

Heirloom Baby Cauliflower Salad
toasted pine nuts & pumpkin seeds | peppers 14
cauliflower mushrooms | dark chocolate vinaigrette

Seared Hudson Valley New York Foie Gras*
oregon rhubarb | spiced pecans | house brioche 24
apple butter

Lightly Cured Jail Island Salmon*
cucumber | grapefruit brulee | avocado mousse 16
caper golden raisin puree | grain mustard vinaigrette

Caramelized New England Day Boat Scallops*
squid ink carnarolli risotto | saffron braised salsify 19
bell peppers | kaffir lime emulsion

House Emilia Romagna Style Campanelle
truffle brumale | cordyceps mushrooms 19
sundried tomatoes | aged parmesan

Belgium Endive & Red Mustard Greens Salad
upland cress | cucumber | italian cheddar cheese 14
riviera olives | pickled cherry vinaigrette

MAIN COURSES

Crisped Chesapeake Bay Rockfish*
caramelized sweet turnips | spaghetti squash | swiss chard 35
charred spring onions | scallop chowder

Cast Iron Roasted Rhode Island Sea Bream*
marinated baby bok choy | wild morel mushrooms 28
spice roasted eggplant | morel black garlic sauce

Aromatic Marinated Australian Lamb Leg*
romanesco cauliflower | wild mushrooms 33
magic molly potatoes | port reduction

Spice Crusted New Zealand First Light Venison*
molasses braised red cabbage | golden raisins 36
caraway seeds | smoked carrot puree | glogg jus

Spice Roasted Heirloom Cauliflower Steak
beluga lentils | coconut milk curry | roasted red peppers 24
sweet potato

Tonight's Tasting Menu*

79 / person

unique wine pairings 65

whiskey / bourbon pairs 75

Chef Jon's Barrel Pick Bourbon Pairs 95

TO BEGIN

Finca Valldosera Brut Nature
Cava, ES NV
Hatosaki
Small Batch Japanese Whisky
Akashi City-Hyogo, JP

~ a gift from the kitchen ~

FIRST

Flash Seared Kanpachi
american caviar | cara cara orange
baby artichokes | stinging nettle puree
Richard Bocking Riesling
Schlossberg, DE
Writer's Tears
Copper Pot Irish Whisky
Carlow, IE

SECOND

Pan Seared Skrei Cod &
Herb Roasted Oishii Thai Shrimp
oregon spring peas | black trumpets
celery root puree | citrus emulsion
Sonor Wines Gruner Veltliner
Vienna, AT 2018
Ardbeg Uigeadail
Single Malt Scotch Whisky
Islay, SC

THIRD

Fossil Farms Ostrich Steak
sherry glazed sunchokes | fava beans
arrowhead spinach | red wine sauce
Blai Ferre Just 'Billo' Garnatxa Blend
Priorat, ES 2017
Whistle Pig Old World
12 yr Rye Whiskey
Shoreham, VT

TO FINISH

Bittersweet Flourless
Chocolate Ganache Cake
candied sicilian pistachios
salted dulce de leche ice cream
Taylor Fladgate 10-yr Tawny
Portugal, NV
Jack Daniel's Gold
Bourbon Whiskey
Lynchburg, TN

& then some...

From Chef Owner Jon Krinn and the Clarity Team, many thanks to our guests in the military, as well as all first responders, and nurses. Please allow us to reduce your dinner by 20% by communicating your situation.

Give me your email to receive first look at all the events on my calendar, before they are publicized. Chef Owner Jon Krinn

* *Wednesday April 1st* **Domaine La Barroche.** The King of Chateauneuf du Pape Wines, with Winemaker Owner Laetitia Barrot. $150 plus tax and gratuity
* *Tuesday April 14th* **Best of the Rhone Valley, Chapoutier** Wine Dinner, with Vic Mendes of the Vienna Vintner. $125 plus tax / grat
* *Saturday May 2nd* **Hall and Walt California** Wine Dinner. $135 plus tax and gratuity. "1000 Miles of California Pinot" Dinner
* *Thursday May 14th*—**DuMol California** Wine Dinner. $160 plus tax and gratuity
* *Wednesday May 27th* **Withers Winery**, Sonoma Coast and Sierra Foothills with Winemaker Owner Andrew Tow. $125 plus tax/ grat

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.