



Tuesday, September 15th
 Chef Owner Jon Krinn

FIRST COURSES

- Early Fall "All In" Vegetable Salad**
 celeriac | carrots | radish | pumpkin | baby beets 14
 toasted peanuts | green olives | anise | tomatillo vinaigrette
- Belgium Salsify & Black Truffle Soup**
 kalamata olive | shimeji mushrooms | walnut gremolata 18
- Seared Hudson Valley, New York Duck Foie Gras***
 smoked chili & champagne glazed gala apples 33
 house brioche | coriander & black garlic tuile
- Earth N Eats Organic Farm Mizuna & Tatsoi Salad**
 crispy goat cheese | chocolate mint | filet beans 14
 blistered shishitos | aji dulce vinaigrette
- Our Own Emilia Romagna Style Gemelli Pasta***
 seven hills dry aged beef & colorado lamb bolognese 13/24
 san marzano tomatoes | 24 month aged parmesan
- Caramelized Day Boat Georges Bay Scallops***
 parsnip & basil puree | szechuan braised black eyed peas 19
 pickled bartlet pear | smoked scallop emulsion

MAIN COURSES

- Crisped Wild Black Seabass***
 oregon button chanterelles | braised leek fondue 36
 baby corn | saffron fennel jus
- Pistachio Crusted Rhode Island Skate & Wild Prawns***
 butter braised laratte fingerlings | caramelized butternut 32
 squash | yuzu kosho prawn emulsion
- Cherry Wood Smoked Heritage Pork Shank "Gumbo"***
 cassava roux | bel fiore radicchio | okra | cocorubico beans 32
- Mature Pasture Raised Australian Skirt Steak***
 maître d' country creamery butter | bell pepper puree 33
 stuffed barbarella eggplant
- Spice Rubbed & Cherry Wood Smoked Cauliflower**
 heirloom cherry tomatoes | ginger confit | spaghetti squash 24
 chicken of the woods mushrooms | seared kalettes

Tonight's Tasting Menu*

81 / person

unique wine pairings 65

whiskey / bourbon pairs 75

Chef Jon's Barrel Pick Pairs 95

TO BEGIN

*Lucien Albrecht Brut Rose
 Cremant d'Alsace, FR NV
 Hibiki Suntory Whisky
 Kyoto, Japan*

~ a gift from the kitchen ~

FIRST

**Earth N Eats Orange Kabocha
 Squash Bavarois**
 smoked quince sorbet | star anise pecan
 tuile | white sturgeon caviar
*Cherrier Pere et Fils Sancerre
 Loire Valley, FR 2019
 Ardbeg An OA Whiskey
 Port Ellen, Scotland*

SECOND

**Pan Roasted Santa
 Barbara Sablefish**
 truffled potato puree | caponata
 truffle madeira jus
*Tripoz Chardonnay
 Pouilly Fuisse, Burgundy, FR 2018
 Rûa Single Malt
 Charlotte, North Carolina*

THIRD

**Cast Iron Roasted Strube
 Ranch Wagyu Coulotte**
 charred e&e broccoli | garlic chips
 aged soy vinaigrette | red wine braised
 bluefoot mushrooms
*Delaplane Cellars Bordeaux Blend
 Delaplane, VA 2016
 Whistle Pig 12 Rye Whiskey
 Shoreham, Vermont*

~ a gift from the kitchen ~

TO FINISH

Black Sesame Custard
 chocolate & coffee crumble
 blackberry ginger sorbet
*The Rare Wine CO. New York Malmsey
 Madeira, PT NV
 Jack Daniels Barrel Proof Rye
 Lynchburg, Tennessee*

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

*RE-INTRODUCING CLARITY HAPPY HOUR MONDAY THROUGH THURSDAY 430-6PM! Drink specials and small plates.

*FULL MENU TO GO SEVEN NIGHTS A WEEK FROM CLARITYVIENNA.COM: text order to 703-539-8400 after 5:15pm, pay when you pick up

*OUTDOOR WINEMAKER AND MASTER DISTILLER DINNERS - EMAIL JON@CLARITYVIENNA.COM FOR INFO AND SEATS.

*My OUTDOOR CIGAR LOUNGE tucked away in the private east corner of the parking lot. Email me to bring a group to smoke cigars (BYOC), eat from all the evening's food and drink menus. EMAIL JON@CLARITYVIENNA.COM FOR SEATS.

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.