

My special dinners have been a huge hit, and I am so grateful. Because of the popularity, I have developed an extensive list for the fourth quarter of 2020. Have fun with these and I can't wait to see you!!

*We are open on Thanksgiving Day, Christmas Eve and New Years Eve and seating will be limited.*

*Try to make your reservations way ahead of time this year. Email [jon@clarityvienna.com](mailto:jon@clarityvienna.com) or call or text 703.539.8400*

**\*Cigar Lounge at Clarity, Any Night You Would Like to Schedule** – Tucked away in its own little corner of the parking lot so we don't gross anyone out. BYOC – Bring your own cigars with no charge, drink whiskey and wine, eat barbeque and oysters, or my main menu. Cigar smokers are used to being kicked out of their houses and smoking in the driveway near the garbage cans, hence the name Cigarbage.

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**Clarity Special Event Dinners: Outside in the Parking Lot (A Lot of Clarity) and Inside Upstairs in Our Private "Clarity Suites" and Private Rooms**

Email Chef Owner Jon Krinn at [jon@clarityvienna.com](mailto:jon@clarityvienna.com) for seats

**\*Break It Down for Me!! - A Cook Everything Snout to Tail Whole Pig Dinner** Starting with a 75# half a hog, we will cook all primal parts using a different technique, "Charleston, SC Southern Style". Monday September 14th. \$130 per person plus tax (9%) and gratuity (20%). Featuring my good friend Chef and Butcher Extraordinaire Blair Machado from Charleston SC. Wine and Bourbon choices to accompany the food. 630pm start time.

**\*Rhone Valley Varietals, France:** Thursday September 17th. \$130 plus tax (9%) and gratuity (20%). Outside Parking Lot. André Brunel Cote du Rhone Blanc / André Brunel Sabine Cote du Rhone Village Rouge / Ogier Lirac Camine Rouge / Ogier Vacqueyras / Domaine de l'Oratoire Châteauneuf du Pape. Start time 630pm.

**Let Me Profit to You. An Exploration of Bourbons and Whiskeys and How to Appreciate Different Proofs from 90 - 124,** Wednesday September 23rd, paired with umami rich small plates. Cherry smoked tuna jerky, Mangalitsa cured pork leg, Jon's signature caramel mushroom. Parking Lot. \$130 plus tax (9%) and gratuity (20%). 630pm.

**\*Napa Valley Estate Varietals, California:** Sunday September 27th. \$140 plus tax (9%) and gratuity (20%). Outside Parking Lot. Robert Mondavi Fume Blanc / Robert Mondavi Pinot Noir / Mt Veeder Cabernet, Double Diamond Schrader Cabernet. Start time 6pm.

**\*Orin Swift, St Helena, California:** Wednesday September 30th. \$150 plus tax (9%) and gratuity (20%). Outside Parking Lot. Blank Stare Sauvignon Blanc / Slander Pinot Noir / Palermo Cabernet / Papillon Red Blend. Start time 630pm.

**\*Pakravan Papi Super Tuscan Italian:** Thursday October 8th. \$130 plus tax (9%) and gratuity (20%). Outside Parking Lot. Ribellante Toscana Bianco 2017 / Prunice de Riparbella Toscana Rosso 2016 / Beccacciaia Toscana Rosso 2009 / Cancelliaia Toscana Rosso 2014. Start time 630pm.

**\*Oregon Willamette Valley Single Vineyard Dinner:** Monday October 12th. \$140 plus tax (9%) and gratuity (20%). Outside Parking Lot. Sokol Blosser, Dundee, Rose Pinot Noir / Penner Ash, Yamhill Carlton, Viognier / Gran Moraine Yamhill Carlton Chardonnay / Gran Moraine Pinot Noir / Penner Ash, Yamhill Carlton, Syrah. Start time 6pm.

**\*Napa California Peaks and Valleys Wine Dinner in Honor of the Highs and Lows of 2020.** Monday October 19th. \$130 plus tax (9%) and gratuity (20%). Outside Parking Lot. We will focus on wines from the highest and lowest elevations in Napa Valley. Start time 630pm. Round Pond Sauvignon Blanc / Antica Chardonnay / Cuvaison Pinot Noir / Galerie Cabernet Sauvignon / Mount Peak Gravity Red. Start time 630pm.

**Back by Popular Demand! Virginia Estate Bordeaux Style Blend Wine and Smoked and Grilled Barbeque Dinner.** Thursday October 22nd. \$105 plus tax (9%) and gratuity (20%). Outside Parking Lot. Thibaut Janisson Blanc de Blanc NV / Delaplane Cellars L'Esprit de NoVa 2016 / Gabriel Archer Reserve WW 2015 / Chateau O'Brien at Northpoint 2015, The Octagon 2015, Estate Grown. From Our Meadow Creek Competition Texas Style Smoked Barbeque / Pastrami Brined Grilled Creekstone Kansas Beef Short Rib / Cherry Wood Smoked Baby Back Ribs / Sherry Citrus Cured (and then Cherry Wood Smoked) Wild Salmon / Grilled Poussin. Start time 630pm.

**A State Dinner....Washington State (Second Largest Wine Producing State in the US).** Wednesday October 28th. \$130 plus tax (9%) and gratuity (20%). Outside Parking Lot. Chateau Ste Michelle Winery in Woodinville, Washington / Sheridan Vineyard in Zillah, Washington / DeLille Cellars in Woodinville, Washington / Col Solare in Benton City, Washington. Start time 630pm.

**Let Me Profit to You! An Exploration of Bourbons and Whiskeys and How to Appreciate Different Proofs from 90 - 124,** Wednesday November 4th on the patio. \$130 plus tax (9%) and gratuity (20%). Start time 630pm. To me, proof in whiskey functions as does "seasoning" in food. You can season intensely, if and only if you season skillfully. Paired with umami rich small plates. Cherry smoked tuna jerky, Mangalitsa cured pork leg, My signature caramel mushroom.

### **Vic's Cocktail Class!!!**

Wednesday November 11th on the patio. \$110 per person plus tax and gratuity. Start time 6pm. Clarity Mixologist Vic Walton will show us how to make some of his signature cocktails and custom made cocktails. You will be able to put him to the test to make your own bespoke cocktail according to what you like. He will also show us how to skillfully build your own Manhattan. I will be making small plates to accompany.

### **Stags' Leap, Stags' Leap District, Napa Valley Wine Dinner**

Tuesday December 1st. Start time 630pm. \$140 for each person plus tax and gratuity. Stags' Leap is super popular and these are some of their most fun wines to cook for!! Aveta Sauvignon Blanc, Napa / Karia Chardonnay, Napa / Hands of Time Pinot Noir, Sonoma / Hands of Time Red Blend, Napa / Artemis Cabernet Sauvignon, Napa.

### **Alba, Italy White Truffle and Italian Wine Dinner**

Thursday December 10th. Indoors. Start time 630pm. \$250 for each person plus tax and gratuity

*Since we couldn't go truffle hunting in Italy this year, I'm bringing the hunt to us! This dinner will be inside upstairs in my Clarity Suites, with each party getting their own private room. I will feature five dishes with white truffles including a white truffle dessert, all paired with Italian wines.*

***Napa "Single Vineyard" Only Wine Dinner***

*Thursday December 17th. Start time 6:30pm. \$140 for each person plus tax and gratuity. Trinchero Mary's Sauvignon Blanc, Napa / Patz & Hall Dutton Ranch Chardonnay, Sonoma / Clos Pegase Mitsuko Merlot, Carneros / K Vintner The Deal Syrah, Columbia Valley / Nickel & Nickel State Ranch Cabernet Sauvignon, Napa Valley.*