

- FIRST COURSES**
- Earth N Eats Romaine Salad**  
 salsify chips | spice rubbed acorn squash 15  
 pancetta & aged gouda vinaigrette
  - Manhattan Style Octopus Chowder\***  
 potatoes | san marzano tomatoes | celery root | carrots 16
  - Seared Hudson Valley New York Duck Foie Gras\***  
 earth & eats kieffer pear pie | savory biscuit crumble 34  
 rum gastrique | toasted brioche
  - Roasted Kennett Square Mushroom Salad**  
 garlic roasted chicory | rice noodles 15  
 black garlic molasses
  - Coriander & Lentil Radiatore Pasta\***  
 colorado lamb belly ragout | san marzano 14/25  
 mint pesto | 2 year parmesan
  - Cast Iron Seared Mediterranean Rouget\***  
 calamari | shrimp | squid ink vermicelli fideua 18  
 smoked pork belly | aji dulce | lobster sauce
- MAIN COURSES**
- Pan Seared Rhode Island Fluke\***  
 corn flour polenta cake | royal trumpet mushrooms 31  
 sous vide baby white beets | red wine sauce
  - Caramelized Georges Bank Scallops A La Veracruz\***  
 green olives | capers | pickled green bell peppers 38  
 tomato | garlic | onions | rice wine vinegar | black barley
  - Arkansas Rabbit & Upstate New York Duck Paella\***  
 seared rabbit loin | tomato sofrito | smoked paprika 35  
 bomba rice | iranian saffron
  - 18 Hour Sous Vide Local Farm Pork Shoulder\***  
 smoked butternut squash & red onion salsa 30  
 chili verde | potato gnocchi
  - Earth N Eats Farm Egg Omelette\***  
 charred radicchio | farm house cheddar | baby chard 24  
 oyster mushrooms | broccoli | sunchoke & eggplant hash  
 olive tapenade

**Tonight's Tasting Menu\***

95 / person

unique wine pairings 65

whiskey / bourbon pairs 75

Chef Jon's Barrel Pick Pairs 95

**TO BEGIN**

*Decoy By Duckhorn Brut Cuvee  
 Sonoma County, CA NV  
 Suntory, Toki Whisky  
 Hyogo, Japan*

~ a gift from the kitchen ~

**FIRST**

**Earth N Eats Salsify & Black Truffle Salad**  
 cardoons | sunchoke velouté  
 ginger vinaigrette  
*Luis Pato Vinhas Velhas Vinho Branco  
 Bairrada, PT 2018  
 Stranahan's Single Malt  
 Denver, Colorado*

**SECOND**

**Japanese Suzuki Mulloway**  
 cordyceps | crispy slaw  
 whiskey barrel aged nuoc cham  
*Domaine Saint Antoine Chablis  
 Burgundy, FR 2018  
 Hatozaki Japanese Whisky  
 Hyogo, Japan*

**THIRD**

**Spice Rubbed Millbrook Venison**  
 spiced almond puree | blue chanterelles  
 earth n eats quince | glogg reduction  
*Manousakis The Journey Syrah  
 Crete, GR 2015  
 Whistlepig 12yr Straight Rye  
 Shoreham, Vermont*

~ a gift from the kitchen ~

**TO FINISH**

**Lemon Tart**  
 lemon gel | iced tea sorbet  
 lavender chantilly  
*Chateau Laribotte Sauternes  
 Bordeaux, FR 2016  
 Writers Tears Irish Whiskey  
 Carlo, Ireland*

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 SUNDAY - THURSDAY, CLARITYVIENNA.COM:** text order to 703-539-8400 between 5:15pm & 7:30pm, pay at 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.