

FIRST COURSES

Italian Alba White Truffle Risotto
creamy carnaroli rice | 2 year aged parmesan
42

New Zealand Mussels & Rhode Island Calamari*
roasted eggplant puree | earth n eats fennel salad 18
saffron | black garlic & aji dulce jus

Kennett Square Pennsylvania Mushroom Soup*
caramelized oyster mushrooms | glazed sunchokes 16
oregano | jerez reduction

Seared Upstate New York Corned Veal Sweetbreads*
napa cabbage slaw | rye grilled cheese 17
1000 island hollandaise

Belgian Endive & Earth N Eats Mizuna Salad
earth n eats granny smith apple | spiced pecans 15
goat chevre | mulled cider vinaigrette

Emilia Romagna Style Campanelle*
smoked midwestern beef ragout 14/25
san marzano tomatoes | 2 year aged parmesan

Aromatic & Pickled Earth N Eats Baby Beet Salad
winter radish | english cucumbers | pea shoots 15
crispy parsnip chips

Mangalica Jamon de Segovia*
pipe dreams ash goat & pecorino montal cheese 24
crispy rye | spiced pecans

MAIN COURSES

****Limited Availability****
**30 Day Dry Aged Smoked Prime
Creekstone Prime Rib***
matsutake mushrooms | baked potato garlic mash
earth n eats broccoli | red wine sauce
54

Pan Seared Norwegian Halibut*
purple sweet potato boulangère | caramelized pork belly 38
earth n eats green & cheddar cauliflower
bourbon barrel aged fish sauce & pink peppercorn emulsion

Crisped New Zealand Big Glory Bay King Salmon*
savoy cabbage | lemon confit | kalamata olives 38
brandade | nantua sauce

12hr Sous Vide Braised Colorado Lamb Shoulder*
anson mills 18th century style slow roasted grits 37
aged cheddar | crispy kalettes | smoked tomato coulis
lamb meriguez

Cast Iron Seared Piedmontese Bavette Steak*
russian banana fingerling potato poutine | cheese curds 36
smoked brisket gravy | seared kale | salpicon chasseur

Earth N Eats Farm Crispy Stuffed Eggplant
grilled leek & shiitake mushroom stuffing | spaghetti squash 26
black trumpet mushrooms | chinese garlic sauce

Tonight's Tasting Menu*
85 / person
unique wine pairings 75
whiskey / bourbon pairs 75
Chef Jon's Barrel Pick Pairs 95

TO BEGIN
*Decoy By Duckhorn Brut Cuvee
Sonoma County, CA NV
Hibiki Japanese Whisky
Osaka, Japan*
~ a gift from the kitchen ~
FIRST
**Georges Bank
Nage Of Scallops**
lemon thyme | chervil
earth n eats celery
*Cantina di Mogoro Le Giare Vermentino
Sardinia, IT 2019
Hatozaki Japanese Whisky
Hyogo, Japan*
SECOND
**Pan Roasted
Rhode Island Black Bass**
potato macaire | braised shortrib ragout
chicken fried pickle | zinfandel reduction
*Bernard Fleuriet Sancerre Rouge
Loire, FR 2017
Copperfox Single Malt
Sperryville, Virginia*
THIRD
**Cast Iron Roasted
French Veal Striploin**
artichoke barigoule | matsutake
hudson valley foie gras | winter truffles
port reduction
*Pierres Seches Saint-Joseph Syrah
Rhone, FR 2014
Blackened Bourbon
Mineville, New York*
~ a gift from the kitchen ~
TO FINISH
Dark Chocolate Beet Cake
white chocolate beet mousse
beet crumble | beet ginger sorbet
*La Colliere Rasteau Grenat
Rhone, FR 2016
Breckenridge Port Cask Finish Whiskey
Breckenridge, Colorado*

***NEW YEAR'S EVE TASTING MENU FORMAT WILL BE \$175 WITH DRINKS ADDITIONAL**
***FULL MENU TO GO SUNDAY - THURSDAY, CLARITYVIENNA.COM:** text order to 703-539-8400 between 5:15pm & 7:30pm, pay at pick up.
***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) and eat from all the evening's food and drink menus. Email jon@clarityvienna.com for seats