

SHILLING CANNING COMPANY

TASTING MENU

POACHED FARM EGG

charred spring onion broth, King Trumpet mushrooms, pearl barley, radish, chili crunch, & St Malachi Reserve

MONT MARCEL ROSADO rosé cava | 2017 | SP

HOUSE-MADE GARLIC SAUSAGE

Anson Mills Pencil Cob grits, charred greens, & whole grain mustard jus

CHANDON Blanc de Noir | NV | CA



HANDMADE PEROGI

cabbage and farmers cheese, roasted root vegetables, melted leeks, & fine herb yogurt

ERIC KENT Sauvignon blanc | 2019 | CA

CRISPY SOFTSHELL CRAB

asparagus, crispy potato, bibb lettuce, & ramp remoulade

BOURGOGNE CÔTES D'AUXERRE chardonnay | 2020 | FR

LA BELLE FARMS DUCK CONFIT

duck fat sunchokes, King Trumpet and Hen of the Wood mushrooms, charred ramps, & duck jus

LOPEZ de HEREDIA Bosconia Tempranillo | 2009 | ES



FLOURLESS CHOCOLATE TORTE

buttermilk ice cream & candied walnuts

Dolce Late Harvest Wine

BUTTERSCOTCH POT DE CREME

shortbread cookie

Tawny 20 year port



\$110 CHEF'S TASTING | \$65 BEVERAGE PAIRING

 = can be prepared vegetarian

A 22% service charge is added to all bills.