

SHILLING CANNING COMPANY

TASTING MENU



PATH VALLEY FARMS ASPARAGUS TERRINE

Regiis Ova trout caviar, crème fraîche, & brioche

CHANDON Blanc de Noir | NV | CA



EARLY JUNE PEA SALAD

grilled pickled red onion, pistachio dukkah, mint, & The Farm at Doe Run Black Swallowtail vinaigrette

DHALIA rose | 2019 | GE



FIRESIDE FARM SPRING VEGETABLES

saffron braised fennel, pac choy, Anson Mills farro verde, & roasted garlic nage



LAND OF SAINTS Sauvignon blanc | 2020 | CA

CRISPY SOFT SHELL CRAB

bunching broccoli, kohlrabi, brown butter, lemon, & VA peanuts

GOISOT chardonnay | 2020 | FR

ROASTED CHICKEN BALLOTINE

crispy potatoes, spring carrots, snap peas, garlic scapes, & chicken jus

LOPEZ de HEREDIA Bosconia Tempranillo | 2009 | ES



LEMON MADELEINE CAKE

Lancaster strawberries, whipped rhubarb, & toasted oat ice cream

Dolce Late Harvest Wine

BUTTERSCOTCH POT DE CREME

shortbread cookie

SOURGAL moscato d'asti | 2021 | IT



\$125 CHEF'S TASTING | \$65 BEVERAGE PAIRING

 = can be prepared vegetarian

A 22% service charge is added to all bills.

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.