

# SHILLING CANNING COMPANY

## TASTING MENU



### **RUN OF POD PEA SALAD**

*grilled red onion, pistachio dukkah, mint, & St. Malachi vinaigrette*



*CHANDON Blanc de Noir | NV | CA*

### **VINES & NIGHTSHADES**

*Fireside Farm heirloom tomatoes, charred eggplant, crispy squash blossom, & herbs from our garden*



*DHALIA rose | 2019 | GE*



### **WOOD FIRED VEGETABLES**

*saffron braised fennel, cauliflower, Anson Mills farro verde, shishito, sun gold tomatoes from our garden, & roasted garlic nage*



*LAND OF SAINTS Sauvignon blanc | 2020 | CA*

### **PAN SEARED FLUKE**

*Karma Farm summer squash, golden zucchini, brown butter, lemon, & VA peanuts*

*GOISOT chardonnay | 2020 | FR*

### **ROASTED CHICKEN BALLOTINE**

*crispy potatoes, carrots, asparagus, snap peas, garlic scapes, & chicken jus*

*LOPEZ de HEREDIA Bosconia Tempranillo | 2009 | ES*



### **PAVLOVA**

*5 Sisters Farm berries, & chantilly*

*Dolce Late Harvest Wine*

### **DURGIN ORCHARD CHERRY CAKE**

*vanilla cake, white chocolate cherry mousse, & cherry jam*

*Tawny 10 year port*



**\$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.**