

# SHILLING CANNING COMPANY

## TASTING MENU



### VINES & NIGHTSHADES

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

*CHANDON blanc du noir | NV | CA*

### SUMMER SQUASH & CORN FRITTER

*MD blue crab salad, basil aioli, Sun Gold tomatoes & watercress*

*DHALIA rose | 2019 | GE*



### WOOD FIRED VEGETABLES

*saffron braised fennel, roasted acorn squash, Anson Mills farro verde, Sun Gold tomatoes, & roasted garlic nage*

*LAND OF SAINTS Sauvignon blanc | 2020 | CA*

### HANDMADE SEAFOOD BOUDIN

*corn bisque, Edwards bacon, Carmen peppers, crispy shallot, & Sun Gold tomatoes*

*CHRYSALIS albariño verde | 2020 | VA*

### DRY AGED DUCK BREAST

*Royal Burgundy & Romano beans, caramelized Mission figs, sunchokes, poached plums, roasted fingerling sweet potatoes, & fig jus*

*LOPEZ de HEREDIA Bosconia Tempranillo | 2009 | ES*



### PAVLOVA

*5 Sisters Farm blackberries, & chantilly*

*Dolce Late Harvest Wine*

### POT DE CREME

*raspberry glaze, & 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.