

SHILLING CANNING COMPANY

TASTING MENU



FALL HARVEST SALAD

wood oven roasted squash, embered pear, celery root, candied PA pecans, greens from our garden, & brown butter vinaigrette

CHANDON blanc du noir | NV | CA

SURRYANO HAM

honey cake, benne butter, Shilling pickled vegetables

DAHLIA rose | 2020 | GE



WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, Hakurei turnip, gai lan, radish, carrot, & fermented chili aioli

LAND OF SAINTS Sauvignon blanc | 2020 | CA

VIRGINIA BROOK TROUT

wood oven roasted honeynut squash, honey crisp apple, smoked kohlrabi, pepitas, & sage brown butter

GOISOT chardonnay | 2020 | FR

CRISPY CHICKEN BALLOTINE

chicken and bacon mousse, Surrayno ham, spaetzle, brussel sprouts, & ham crema

LOPEZ de HEREDIA Bosconia Tempranillo | 2009 | ES



HARVEST CRÈME BRÛLÉE

Path Valley Farms red kuri squash, pumpkin spiced cream cheese, & bourbon poached

Dolce Late Harvest | 2014 | CA

CHOCOLATE BOMBE

flourless chocolate cake, preserved 5 Sisters raspberries, & almond streusel

Warre's Otima 10 Year Tawny Port



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

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.