

SHILLING CANNING COMPANY

TASTING MENU



TUNA TARTARE

Bernard Ranches avocado, salsa macha, VA peanut, radish, pickled shallot, cilantro, & heritage corn chips

MONT MARÇAL cava | 2020 | SP

AUTUMN OLIVE PORK BELLY

braised Path Valley beans, preserved Fireside Farm tomatoes, & chili crunch

ISOLE e OLENA chianti classico | 2019 | IT



WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, turnips, radish, green onion, & fermented chili aioli

DAHLIA rosé | 2020 | GE

NEW JERSEY FLUKE

Great Northern white beans, melted cabbage, & Meyer lemon tapenade

GLOIRE de CHABLIS chardonnay | 2020 | FR

ALL DAY BRAISED SHORT RIB

Path Valley Farms potato puree, Mokum carrots, bok choy, sunchokes, & jus

LOPEZ de HEREDIA Bosconia Tempranillo | 2011 | ES



RASPBERRY TIRAMISU

preserved 5 Sisters raspberries, red fruit compote, fruit-soaked lady fingers & mascarpone

SOURGAL moscato d'asti | 2021 | IT

CHOCOLATE BOMBE

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

VASEN hefeweizen



\$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.