

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

TIO PEPE palomino fino sherry | ESP



WOOD FIRED VEGETABLES

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

ALEXANDER VALLEY sangiovese rosé | 2021 | CA

HOUSEMADE SCALLOP BOUDIN

ramp apple pain perdu, charred onion, brown butter, capers, & bronze fennel from the garden

LAURENT-PERRIER harmony demi-sec | FR

ELYSIAN FIELDS ROASTED LAMB

fennel dauphine, gai lan, Delaware asparagus, baby fennel, & Barigoule vinaigrette

DOMAINE JEAN ROYER Chateauneuf du Pape | 2020 | FR



BLUEBERRY CRUMBLE

preserved 5 Sisters blueberries & young ginger ice cream

KIRÁLYUDVAR 'ILONA' tokaj cuvee | 2011 | HU

SALTED CARAMEL CREAM EGG

caramel biscuit, caramelized puffed rice, short bread, & light salted caramel cream

SOURGAL moscato d'asti | 2021 | IT



\$135 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.