

SHILLING CANNING COMPANY

TASTING MENU



TUNA TARTARE

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

MONT MARCAL rosé cava | 2020 | ES

FALL HARVEST SALAD

Karma Farm koginut squash, celery root panna cotta, asian pear, our raisins, candied walnuts, brown butter vinaigrette, & greens from garden

CHANDON blanc de noir | NV | CA



WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, kohlrabi, blistered shishitos, cauliflower, white turnips, radish, & fermented chili aioli

MONTEPULCIANO D'ABRUZZO chianti | 2021 | IT

WOOD FIRED BLUEFIN TUNA

charred bok choi, sunchokes, honeynut squash, heirloom pumkin broth, & preserved lemon vinaigrette

KTHMA FOUNDI xinomavro | 2021 | GR

ELYSIAN FIELDS ROASTED LAMB

fennel dauphine, Pennsylvania brussel sprouts, gai lan, Summer squash, baby fennel, & Barigoule vinaigrette

DOMAINE JEAN ROYER Chateauneuf du Pape | 2020 | FR



JAPANESE SOUFFLÉ CHEESECAKE

5 Sisters raspberries & hobnob

SOURGAL moscato d'Asti | 2021 | IT

BUTTERSCOTCH POT DE CRÈME

benne brittle, sea salt, & whipped cream

DON CICCIO & FIGLI CONCERTO



\$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.