

# 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

*Lancaster acorn 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, carrot, gai lan, green onion, radish, & fermented chili aioli*

*CHATEAU DE TRINQUEVEDEL rosé | 2022 | FR*

### WOOD FIRED TUNA

*charred bok choy, sunchokes, honeynut squash, heirloom pumpkin broth, & preserved lemon vinaigrette*

*MAISON LES ALEXANDRINS syrah | 2020 | FR*

### CHICKEN BALLOTINE

*sweet potato, forrest mushrooms, Durgin Orchard apples, Pennsylvania brussel sprouts, & cider jus*

*LA GALOCHE gamay | 2021 | FR*



### HEIRLOOM PUMPKIN CHEESECAKE

*Karma Farm tetsukabuto winter squash, pecans, & ginger snaps*

*SOURGAL moscato d'Asti | 2021 | IT*

### BUTTERSCOTCH POT DE CRÈME

*benne brittle, sea salt, & whipped cream*

*DON CICCIO & FIGLI CONCERTO*



**\$150 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.**