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

PATH VALLEY FARMS CHARRED KALETTES
Farm at Doe Run clothbound cheddar, sourdough croutons, Path Valley Farms white beans, confit egg yolk & dijon vinaigrette

DOUGH chardonnay | 2020 | CA

WOOD FIRED VEGETABLES
hearth omelette, confit potatoes, kohlrabi, carrot, brussel sprouts, green onion, radish, turnips, & fermented chili aioli

MUGA rosé | 2022 | ES

WOOD FIRED TUNA
charred bok choi, sunchokes, Karma Farm carrots, carrot consummé, preserved Meyer lemon vinaigrette, & cress from

MAISON LES ALEXANDRINS syrah | 2020 | FR

CHICKEN BALLOTINE
sweet potato, forrest mushrooms, Kaufmann Orchard pink lady apples, Pennsylvania brussel sprouts, & cider jus

MR BRIGHTSIDE gamay noir | 2021 | CA

MEYER LEMON & BLUEBERRY SEMIFREDDO
preserved 5 Sisters blueberry, orange sugar cookie, & crispy meringue

SOURGAL moscato d'Asti | 2021 | IT

CHOCOLATE MARQUISE
preserved 5 Sisters blackberries, chocolate shortbread, & mini meringue

WARRES OTIMA tawny port

$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.