

# SHILLING CANNING COMPANY

## TASTING MENU



### TUNA TARTARE

*salsa macha, VA peanut, radish, pickled shallot, cilantro, Bernard Ranches avocado & crispy tortilla*

*MONT MARCAL rosé cava | 2020 | ES*

### DELAWARE ASPARAGUS

*St. Malachi Reserve, sourdough croutons, Path Valley Farms white beans, confit egg yolk, & dijon vinaigrette*

*BIRGIT EICHINGER grüner veltliner | 2022 | AT*



### WOOD FIRED VEGETABLES

*hearth omelette, confit potatoes, asparagus, broccolini, kohlrabi, carrot, green garlic, radish, turnips, & fermented chili aioli*

*LAUVERJAT saucerre rosé | 2023 | FR*

### WOOD FIRED TUNA

*charred gai lan, Karma Farm carrots, carrot consommé, & preserved Meyer lemon vinaigrette*

*VAN DUZER pinot noir | 2021 | OR*

### CHICKEN BALLOTINE

*forrest mushrooms, Anson Mills farro verde, Delaware asparagus, fava, Karma Farm sugar snap & snow peas, Fireside Farm breakfast radish, spinach, & ramp soubise*

*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.