

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

CHILLED PEA SALAD

sugarsnap, snow, & English peas, pistacchio dukkah, pickled grilled red onion, & lanchego vinaigrette

BIRGIT EICHINGER grüner veltliner | 2022 | AT



WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, peas, broccolini, kohlrabi, carrot, green garlic, zucchini, scallions, & fermented chili aioli

LAUVERJAT sancerre rosé | 2023 | FR

WOOD OVEN ROASTED WHOLE OCEAN CITY BLACK BASS

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

DOUGH chardonnay | 2021 | CA

CHICKEN BALLOTINE

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

DOMAINE JEAN PIERRE LARGE 'LES DELYS' MORGON gamay noir | 2022 | FR



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.