

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, zucchini, cauliflower, shishito, Romano beans, bok choy, green garlic, & fermented chili aioli

LAUVERJAT sancerre rosé | 2023 | FR

WOOD OVEN ROASTED ROCKFISH

charred bok choy, Karma Farm carrots, carrot consommé, beets, & preserved Meyer lemon vinaigrette

DOMAINE GUEGUEN chardonnay | 2022 | FR

CHICKEN BALLOTINE

Anson Mills farro verde, English Summer peas, Romano beans, sweet corn, miatake mushrooms, & soubise

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



MEYER LEMON & BLUEBERRY SEMIFREDDO

5 Sisters blueberries, Durgin Orchard peaches, orange sugar cookie, & crispy meringue

SOURGAL moscato d'Asti | 2021 | IT

CHOCOLATE MARQUISE

5 Sisters raspberry, black raspberry, & 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.