

SHILLING CANNING COMPANY

TASTING MENU



TUNA CRUDO

salsa macha, VA peanut, radish, pickled shallot, cilantro, Bernard Ranches avocado & heritage corn chips

MONT MARCAL rosé cava | 2020 | ES

VINES & NIGHTSHADES

tomatoes from the farms, charred eggplant, PA cucumber, tempura zucchini, dilly beans, pickled peppers & herbs from our garden

BIRGIT EICHINGER grüner veltliner | 2022 | AT



WOOD FIRED VEGETABLES

hearth omelette, Nicola potatoes, zucchini, shishito, sun gold tomatoes, eggplant, wax beans, scallions, & fermented chili aioli

LAUVERJAT saucerre rosé | 2023 | FR

WOOD OVEN ROASTED ROCKFISH

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

DOMAINE GUEGUEN 'CÔTES SALINES' chardonnay | 2022 | FR

CHICKEN BALLOTINE

Anson Mills farro verde, sweet corn, miatake mushroom, beans, sungold tomatoes, & 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, preserved 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.