

# 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, turnips, scallion, & fermented chili aioli*

*LAUVERJAT sancerre rosé | 2023 | FR*

### WOOD OVEN ROASTED OCEAN CITY BLACK BASS

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

*DOMAINE GUEGUEN 'CÔTES SALINES' chardonnay | 2022 | FR*

### LA BELLE FARMS DRY AGED DUCK BREAST

*foie gras dirty rice, 5 Sisters blueberries, & jus*

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



### MEYER LEMON & BLUEBERRY SEMIFREDDO

*5 Sisters blueberries, Sharrah 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*



## \$155 CHEF'S TASTING | \$70 BEVERAGE PAIRING

*A 20% service charge is added to all bills. This charge goes entirely to increasing the wages of our employees above the DC minimum wage. Tips are not expected, but always appreciated.*

**RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.**