

SHILLING CANNING COMPANY

TASTING MENU



TUNA CRUDO

salsa macha, VA peanut, radish, pickled shallot, cilantro, avocado crema & heritage corn crackers

MONT MARCAL rosé cava | 2020 | ES

WOOD OVEN ROASTED SQUASH

Pennsylvania koginut squash, celery root, asian pear, candied walnuts, brown butter vinaigrette, & greens from garden

CHANDON blanc de noir | NV | CA



WOOD FIRED VEGETABLES

hearth omelette, Pennsylvania Gold potatoes, all the vegetables of the moment, & fermented chili aioli

LAUVERJAT sancerre rosé | 2023 | FR

WOOD FIRED PENNSYLVANIA TROUT

Limestone Springs trout, Shenandoah Seasonal napa cabbage, cobbled PA potatoes, & trout caviar butter

DOMAINE GUEGUEN 'CÔTES SALINES' chardonnay | 2022 | FR

LA BELLE FARMS DRY AGED DUCK BREAST

foie gras dirty rice, preserved blueberries, & jus

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



DURGIN ORCHARD APPLE & MAPLE

maple cake, honeycrisp apples, fire roasted pecans, praline, cider, & whipped cream cheese

SOURGAL moscato d'Asti | 2021 | IT

CHOCOLATE MARQUISE

Pennsylvania raspberry, candied walnut, chocolate shortbread, mini meringue & mint

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.