

# CASSAVA

SAN FRANCISCO

## EASTER SUPPER 2024

65 per Guest, Set Menu Experience Only with No Modification.

### TO START (FAMILY STYLE)

#### PARKER ROLLS & CROISSANTS

house berry jam

#### DEVILED EGGS

trout roe, house shichimi

#### CHICKEN NUGGETS

fermented black bean sauce

#### SMOKED SALMON & YELLOW BEETS

cara cara orange, kumquats, house ricotta

#### LITTLE GEM & ARKANSAS APPLE

fennel, carrot - garlic crisp, dandelion - ginger vinaigrette

### MAIN PLATES

#### PRIME RIB + 7

8 oz prime rib seared medium, rosemary,  
hash browns, sunny side egg

#### VERLASSO SALMON

broccolini, saffron orange jus

#### DUCK LEG CONFIT HASH

roasted potatoes, asparagus, sunny side egg

#### SPRING LASAGNA

basil-hazelnut pesto, herbs, roasted garlic,  
house tomato sauce, brussel sprouts

### DESSERT

#### RED WINE POACHED PEAR

cinnamon, chocolate covered honeycomb cookie

#### MEYER LEMON POSSET

candied kumquats, meringue

#### SWEET POTATO CORNBREAD

satsumaimo, quince syrup, vanilla gelato

Please inform us of any food allergies and dietary restrictions that you have.

When the allergies are deadly, we may not be able to serve you.

We do our best to accommodate your request when possible and when integrity of the dishes are not compromised.

SF Ordinance Surcharge of 5% and Service Fee of 20% will be added to your check in place of traditional tips, pooled and split equally among entire staff and to pay for benefits.

Please kindly limit up to 2 credit cards per table splitting equally.

### SUGGESTED PAIRING

Brut, Telmont Champagne Reserve

Champagne Colin Cuvee Rose



Cabernet Sauvignon-Merlot Blend,  
Baron de Brane, Château Brane-Cantenac,  
Margaux. Bordeaux

Viognier,  
Christophe Semaska, Condrieu, N Rhone

Grenache Blend, Juliette Avril,  
Châteauneuf-du-Pape, S Rhone

Nerello Mascalese, Petra Lava  
Etna, Sicily, Italy

Adonis

Prince Nagaya Golden Junmai Sake

Madeira Malmsey 10 Year, Broadbent

