

MARCH

# CASSAVA <sup>S</sup><sub>F</sub>

3 COURSE PRIX-FIXE DINNER

SELECT ONE ITEM PER COURSE

\$58 / guest

**TOSCANO BROS. BREAD** + 6  
cultured nori butter, for the table

**CHICKEN LIVER MOUSSE** + 16  
fermented persimmon ketchup, shallots

## Suggested Pairing

### FIRST

**WILD ARUGULA AND RICOTTA SALAD**  
Toscana Farms grapes, Meyer lemon ricotta, sauce gribiche

Sparkling Extra Trocken Rose, Ohlig Sekt

**POTATO LEEK SOUP**  
perigord truffle, fromage blanc, fennel oil, potato skin

Chardonnay, Feuillat-Juillot Montagny

**FRIED PICKLED HERRING**  
black cod brandade, mustard greens, dill, Meyer lemon aioli

Vouvray Brut, Nicolas Brunet

**DUNGENESS CRAB SALAD**  
chicory lettuce, fermented daikon wakame-buttermilk dressing, house shichimi chili

Gruner Veltliner, Landauer Gisperg

### SUPPLEMENT

**BUTTERMILK FRIED CHICKEN** +19  
brined and sous vide thigh meat, Meyer lemon aioli, house daikon radish top kimchi

Dokkaebier Bamboo Pilsner

**HALIBUT CHEEKS** +25  
Chickpea hummus, calabrian chili oil, trout roe, romanesco

Chardonnay, Noria

**BURRATA DI ANDRIA TOAST** +18  
sweet potato butter, winter greens on Toscano Bros toast

Grignolino d'Asti, La Miraja

### MAIN

**HOUSE MADE RIGATONI**  
creamy mushroom sugo, chanterelles, maitake, grana padano

Pinot Noir, Phillips Hill

**SLOW BRAISED LAMB BELLY**  
sunchoke-potato puree, basil-herb chimichurri, piracicaba broccoli

Rhone Blend, Juliette Avril Châteauneuf-du-Pape

**DUCK LEG CONFIT**  
heirloom beans, ham hock broth, spring vegetable

Nebbiolo, Reversanti Barbaresco

**WASHINGTON ALBACORE**  
seared rare, squid ink-onion soubise, kumquats, pickled beets, slow braised fennel

Verdicchio, Bucci

### DESSERT

**CHOCOLATE POT DE CREME**  
whipped cream, cocoa powder, winter fruits

Madeira Malmsey 10 Year, Broadbent

**CHEESE PLATE** +3  
assortment of 2 cheeses, cherry- chocolate bread, almond-sesame praline

Sauternes, Domaine Grillon

**POACHED RED D'ANJOU PEAR**  
winter berries, honeycomb cookie crunch

Adonis

**ALMOND CAKE**  
meyer lemon meringue, kumquats marmalade

Dolin Blanc



No substitution or customization is available for this menu.  
Please inform us any food allergies you have. When the allergies are deadly, we may not be able to serve you.  
SF Mandates Surcharge of 5.95% and Service Fee of 20% will be added to your check in place of traditional tips.  
Our team enjoys higher wages, fully covered health care and more, because restaurant work should come with all benefits enjoyed by the "9 to 5" world.  
Please kindly limit up to 2 credit cards per table splitting equally.