

NOVEMBER
2022

CASSAVA SF

3 COURSE
PRIX-FIXE
DINNER

SELECT ONE ITEM PER COURSE
\$52 / guest

\$36+ /guest for 3 paired beverages
\$48+ /guest for 4 paired beverages

SNACKS

SMOKED ROMANESCO FLORETS pumpkin seed basil puree +13

BURROUGHS CHICKEN LIVER MOUSSE summer squash tapenade, pomegranate-cayenne +15

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

FIRST

FIDDLER GREENS WASABINA SALAD

red wine poached quince, Meyer lemon vinaigrette, pomegranates, Stepladder creamery jack cheese

Sparkling Chenin Blanc, Nicolas Brunet

BUTTERMILK FRIED CHICKEN

brined and sous vide thigh meat, Meyer lemon aioli, lightly fermented fuyu persimmons, radish

That Pineapple Tingle,
Far West Cider Co.

DUNGENESS CRAB + ASIAN PEAR SALAD +3

Burroughs Farm 6 min egg. baby lettuce, wakame-buttermilk dressing, green strawberries, house shichimi chili

Sauvignon Blanc,
Domaine de Tremblay

NORDIC BLU SALMON CRUDO +7

cured and smoked, ruby grapefruit, compressed melon, mint chive oil

Take No Tsuyu Junmai Ginjo Nama

SUPPLEMENT

GRILLED SPANISH OCTOPUS +24

roasted delicata squash, garlic cream, wild Chanterelle conserva, chili oil

Carinyena Blend, Coster del Olivers

BURRATA DI ANDRIA TOAST +18

honey nut squash butter, toasted pumpkin seeds, Toscano olive-rosemary toast

Chardonnay, Noria Wines

PAN SEARED SCALLOPS +23

fried chickpeas, hummus, Calabrian chili oil, trout roe, cilantro blossoms

Pet-Nat, Sifer Wines Goretì

MAIN

HOUSE MADE RIGATONI

chervil-sunchoke bechamel cream sauce, Sicilian cured tuna heart, fried sunchokes

Gamay, Domaine des Nugues

MARIN COAST BLACK COD

A la plancha, smoked mushroom broth, chanterelle confit, fried cauliflower mushrooms, wasabina greens

Den Batch 16 Nama

SLOW BRAISED LAMB BELLY

sorrel-ricotta gnudi, kabocha squash puree, port-huckleberry jus, nepitella herb

Syrah, Etienne Pochon Croz Hermitage

SONOMA LIBERTY DUCK LEG CONFIT +5

Dirty Girl farms heirloom beans, bacon, gypsy pepper romesco sauce, fig sherry reduction, cresta di gallo

Pinot Noir, Phillips Hill

DESSERT

STRAWBERRY CHOCOLATE TART

Chocolate custard cream, pate sucree, mint cream, cranberries

Broadbent White Port

LEMON VERBENA PANNA COTTA

meringue "kisses", huckleberry compote

Dolin Blanc Sweet Vermouth

STEPLADDER CREAMERY CHEESE PLATE +3

assortment of 3 cheeses, avocado honey, almond-sesame praline

Broadbent Madeira Malmsey 10 Year

POACHED RED D'ANJOU PEAR

strawberries, honeycomb cookie crunch

Adonis



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.