

MAY

# CASSAVA

SAN FRANCISCO



## perfect bites to start with bubbles

<b>MINI CAVIAR PANCAKE</b> 12	<b>FRIED BUTTERMILK OYSTER</b> 8	<b>TRUFFLE CHEESE FRIES</b> 8
tsar nicoulai estate, makrut lime creme fraiche	fermented persimmon "ketchup"	not a lot just a little bit (4oz)

<b>TOSCANO BROS. BREAD</b> 6
cultured nori butter, for the table
<b>TSAR NICOULAI CAVIAR BOARD</b> 60
buckwheat pancakes, makrut lime creme fraiche

<b>EARLY SUMMER GREEN SALAD</b> 14
Rodriguez farms strawberries, sauce gribiche, shichimi
<b>PICKLED SF BAY LOCAL SARDINES</b> 18
arugula, harissa oil, makrut lime creme fraiche
<b>TORCHED LOCAL HALIBUT CRUDO</b> 19
pickled beets, avocado, nasturtium

<b>BURRATA DI ANDRIA TOAST</b> 18
strawberry jam, greens on Toscano Bros toast
<b>CHICKEN LIVER MOUSSE</b> 16
fermented persimmon ketchup, kumquats
<b>BUTTERMILK FRIED CHICKEN</b> 19
thigh meat, roasted green garlic aioli, house fermented daikon
<b>RIGATONI PROVENÇAL</b> 23
meyer lemon ricotta, olive, tomato

<b>CASSAVA CHEESE BURGER</b> 25
100% house ground chuck, shokubun, calabrian mayo, served with truffle cheese fries

<b>QUINOA RISOTTO</b> 27
green garlic cream, fried maitake mushroom, grilled summer squash, pickled fiddlehead fern

<b>VERLASSO FARMS SALMON</b> 28
quinoa, green garlic puree, swiss chard

<b>SLOW BRAISED LAMB BELLY</b> 28
smoked carrot puree, chimichurri, tomatero farms broccolini

<b>RANCHO LLANO SECO PORK CHOP</b> 48
bone in, wild ramp-kumquat salsa, charred treviso radicchio

<b>CHEESE PLATE</b> 16
assortment of 2 cheeses, cherry-chocolate bread, savoury praline

<b>WARM CHOCOLATE POT DE CREME</b> 14
whipped cream, oatmeal streusel, kumquats

<b>POACHED RED D'ANJOU PEAR</b> 14
chocolate covered honeycomb cookie crunch

<b>ALMOND FINANCIER</b> 14
blood orange crema, meringue crumble

## Pairing Suggestion

Brut Crémant Rose, J Laurent

Pinot Grigio Ramato, Scarbolo

Junmai Daiginjo, Chokaisan

Sauvignon Blanc,  
Domaine de Tremblay, Quincy

Dry Muscat Canelli, La Sirena

Barebottle Hazy IPA

Nebbiolo, Reversanti, Barbaresco

Pinot Noir, Château De Chamirey,  
Mercurey 1er Cru

Pinot Noir, Zeka Vineyards

Chardonnay,  
Feuillat-Juillot, Montagny 1er Cru

Old Vine Malbec, Adelante

Tempranillo, Izadi, Rioja Reserva

Sauternes, Château Grillon

Cream Sherry, Osborne

Adonis

Moscato d'Asti, Bava Bass Tuva

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.