

GROUP DINING LUNCHEON
3 COURSE PRIX FIXE
\$50/Guest

CASSAVA
SAN FRANCISCO

TO START

SMOKED SALMON SALAD

house vinaigrette

WINTER CHICORY SALAD

poached egg, grana padano, house caesar dressing,
Devil's Gulch Ranch black pepper bacon

POPULAR SHAREABLES

BUTTERMILK FRIED CHICKEN + 19

brined and sous vide thigh meat, calabrian chili aioli

CHICKEN LIVER MOUSSE + 16

fig "ketchup", garlic confit, pickled onions

MAIN PLATES

PACIFIC ROCK COD

creamed brussel sprouts, saffron orange jus

CHICKEN LEG CONFIT

potato - honey nut squash gratin,cranberry quince sauce

SQUASH PAPPARDELLE

creamed kabocha squash, brussel sprouts leaves,
chanterelle mushroom

MUSSELS & FRIES

one pound of PEI mussels, classic butter and white wine

DESSERT

RED WINE POACHED PEAR

cinnamon, chocolate covered honeycomb cookie

COOKIE & CREAM

warm chocolate chip cookies, decaf affogato

CHOCOLATE ALMOND TART

torched meringue

SUGGESTED PAIRING

Brut, Telmont Champagne Reserve

Prosecco Superiore,
Carpenè - Malvolti



Gamay, Domaine Bel-Air
Morgon, Beaujolais

Nerello Mascalese, Petra Lava, Etna

Nebbiolo, 460 Casina Bric, Barolo

Chardonnay, Feuillat-Juillot,
Montagny 1er Cru, Burgundy

Adonis

Prince Nagaya Golden Junmai Sake

El Jerez

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.

