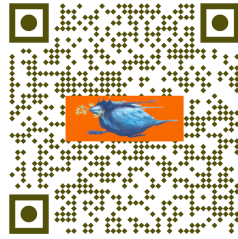




Reservation



Wednesday - Sunday
5pm - 8:45pm

www.cassavasf.com
415-640-8990

SF Mandates Surcharge of 4.95% and Service Fee of 19% will be added.

3 COURSE PRIX-FIXE OUTSIDE DINING

Forty Five Dollars per Guest. Please Select 1 Item per Course.

Starter

- ◇ **Baby Lettuce Salad**, pickled beets, buttermilk dress, Pt Reyes blue cheese crumbles
- ◇ **Di Stefano Burrata**, sprouts, cara cara oranges, house shokupan toast
- ◇ **Buttermilk Fried Chicken**, house pickles, chimichurri aioli

Main

- ◇ **Creste di Gallo**, house made, wild mushroom, cream of spinach, feta, almonds
- ◇ **Baja Kanpachi**, basil persillade, heirloom polenta, spring legume
- ◇ **Slow Braised Beef Ribs**, parsnip-potato mash, garlic chips, asparagus, chives

Dessert

- ◇ **Flourless Chocolate Cake**, chantilly, huckleberry jam
- ◇ **Banana Cream Pie Parfait**, custard, spiced honey whip, almond streusel
- ◇ **Local Cheese Plate**, house shokupan toast, market compote

In Case You Want More :-)

- ◇ **House Shokupan Thick Toast for the Table**, with honey butter 5
- ◇ **Dungeness Crab Mac & Cheese**, with house-made cresti di gallo 18
- ◇ **Roasted Kampachi Collar**, chickpeas hummus, green onion persillade 15

3 Course Beverage Pairing 28

Beverage Pairing Suggestions By the Glass

J Laurent, Cremant Brut Rose	13
Campion Chardonnay	15
Schonramer Gold Lager	10
Conduit, Unfiltered Grenache Noir	13
Akishika, Super Dry Nama Ginjo	17
Phillips Hill, Pinot Noir	16
"Night Cap" (White Port + Sabe Gold)	10
Lacuesta Vermut Roja	9
Broadbent Madeira 5 Year Reserva	9

Kido, Nama Junmai Ginjo First Press	17
Holy Craft "Harajuku Girl" Rice Lager	5