

# PRIVATE & GROUP DINING

SAMPLE MENU &  
PRICING IFO



CASSAVA  
SAN FRANCISCO

# ABOUT OUR RESTAURANT CASSAVA



Cassava is located on the iconic corner of Columbus Ave and Vallejo St, in the heart of the world famous North Beach Neighborhood, the quintessential essence of San Francisco that visitors and locals fall in love with.

Our beautiful open air restaurant is perfect for team dinners, luncheons, and all special occasions.

We can host groups from as intimate as 8 up to a reception as grand as 150 guests, using our floor-to-ceiling sliding doors to include a charming outdoor sidewalk seating area.

For group dining tables, the rates start at \$75 food and beverage minimum per guest. Sections can be booked, or the entire restaurant for the entire night can be reserved for buyout with the listed rates for each area.

# GROUP DINING

# SEATED 3 COURSE PRIX FIXE DINNER

SPRING  
2024



## GROUP DINING 3 COURSE PRIX FIXE \$60/Guest

### TO START

#### SMOKED SALMON & YELLOW BEETS

cara cara orange, kumquats, house ricotta, house shichimi

#### LITTLE GEM & ARKANSAS APPLE SALAD

fennel, carrot - garlic crisp, dandelion - ginger vinaigrette

### POPULAR SHAREABLES

#### BUTTERMILK FRIED CHICKEN + 19

brined and sous vide thigh meat, calabrian chili aioli

#### CHICKEN LIVER MOUSSE + 16

strawberry-kumquats relish, garlic confit, pickled onions

#### PORCHETTA STEAMED BUNS + 21

daikon, cucumber, house fermented black bean sauce

### MAIN PLATES

#### CASSAVA CHEESE BURGER

house ground chuck, 135F or well done, house baked buns, comte cheese, chimichurri mayo, truffle cheese fries

#### PRIME RIB + 7

8 oz seared to 135F, burrata-garlic mashed parsnips, bacon braised swiss chard, mustard jus

#### VERLASSO SALMON

broccolini, saffron orange jus

#### DUCK LEG CONFIT

stewed gigante beans, jujubes-mustard sauce

#### SPRING LASAGNA

basil-hazelnut pesto, herbs, roasted garlic, house tomato sauce, brussel sprouts

### DESSERT

#### RED WINE POACHED PEAR

cinnamon, chocolate covered honeycomb cookie

#### MEYER LEMON POSSET

candied kumquats, meringue

### SUGGESTED PAIRING

Savagnin -Chardonnay, Sylvan Faudot,  
Arbois, Jura

Champagne Colin Cuvee Rose



Unfiltered Mourvedre Blend,  
À la Volée, Languedoc, France

Cabernet Sauvignon-Merlot Blend,  
Baron de Brane, Château Brane-Cantenac,  
Margaux, Bordeaux

Viognier,  
Christophe Semaska, Condrieu, N Rhone

Grenache Blend, Juliette Avril,  
Châteauneuf-du-Pape, S Rhone

Nerello Mascalese, Petra Lava  
Etna, Sicily, Italy

Adonis

Prince Nagaya Golden Junmai Sake

# STANDING COCKTAIL RECEPTION

SPRING  
2024

# TRAY PASSED + BUFFET DINNER



## COCKTAIL BITES

### CHARCUTERIE & CHEESE CUPS:

prosciutto, comte cheese, olives, dry berries, twisted puff pastry stick

### AVOCADO PERIGORD TRUFFLE CRISP

on hashbrown crisps

### TRUFFLE CHEESE FRIES:

grana padano, house perigord truffle oil

### SMOKED SALMON RILLETTE ON CROSTINI:

house smoked salmon, calabrian chili aioli, dill

## STARTERS

### MUSHROOM FLATBREAD

on house baked focaccia, burrata, fried sage

### LITTLE GEM & ARKANSAS APPLE SALAD

fennel, carrot - garlic crisp, dandelion - ginger vinaigrette

### CASSAVA SIGNATURE BUTTERMILK FRIED CHICKEN

calabrian chili aioli, Meyer lemon - jalapeno kosho

### CHICKEN LIVER MOUSSE

fig "ketchup", garlic confit, pickled onions

### PORCHETTA STEAMED BUNS

daikon, cucumber, house fermented black bean sauce

## LARGE FORMAT MAIN

### KABOCHA & POTATO CREAM CURRY

with flavored basmati rice

### SPRING LASAGNA

basil-hazelnut pesto, herbs, roasted garlic, house tomato sauce,  
brussel sprouts

### ROASTED PACIFIC ROCK COD

brussel sprouts, orange-saffron jus, mustard

### SONOMA DUCK LEG CONFIT

stewed gigante beans, jujubes - mustard sauce

### SLOW BRAISED RIBS

pork or beef "Dino" ribs, Ritual Roasters coffee glaze

## DESSERT

### FRENCH TOAST BREAD PUDDING

tarragon condensed milk, stewed apple

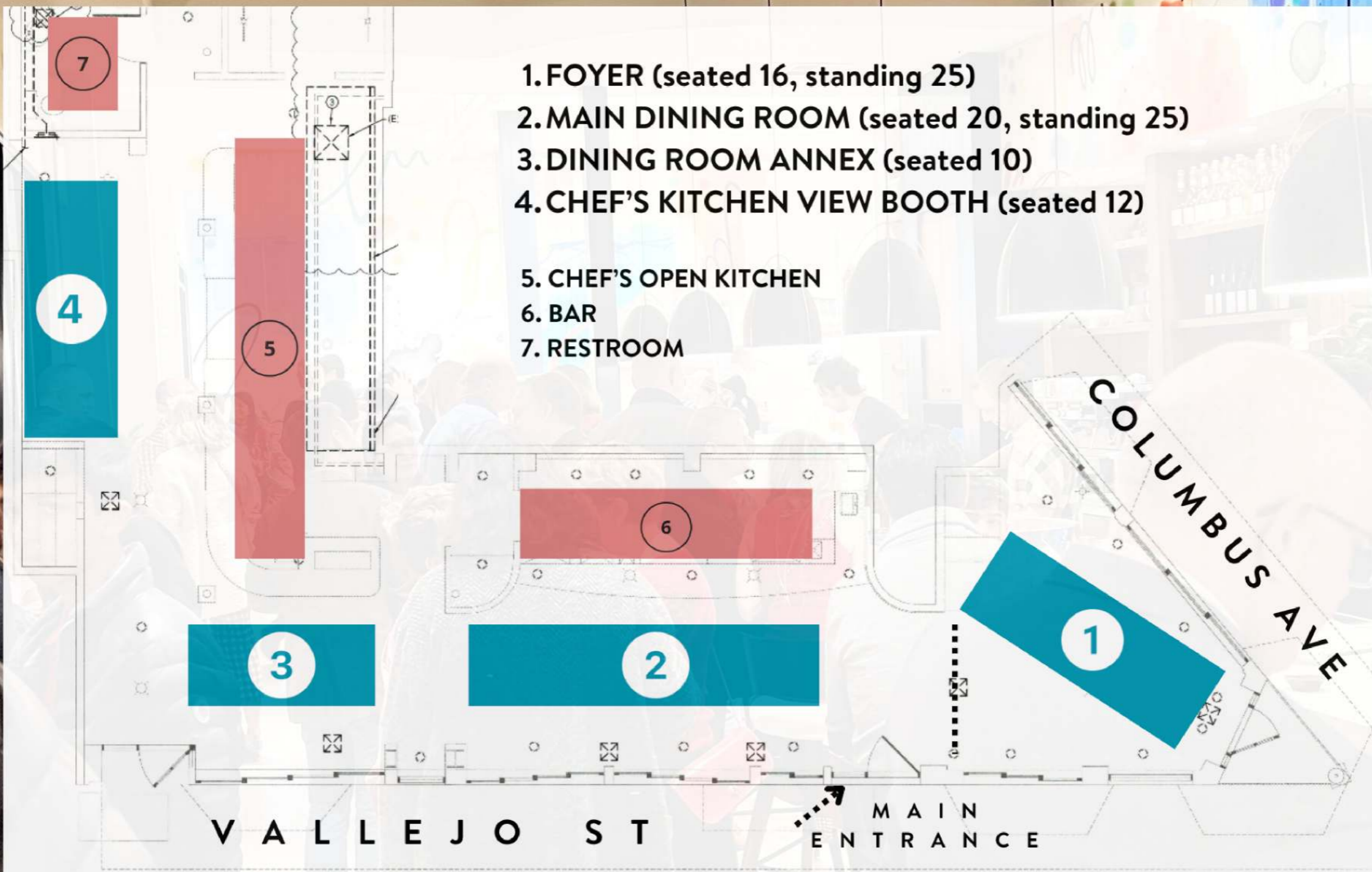
### BLUEBERRY PANNA COTTA

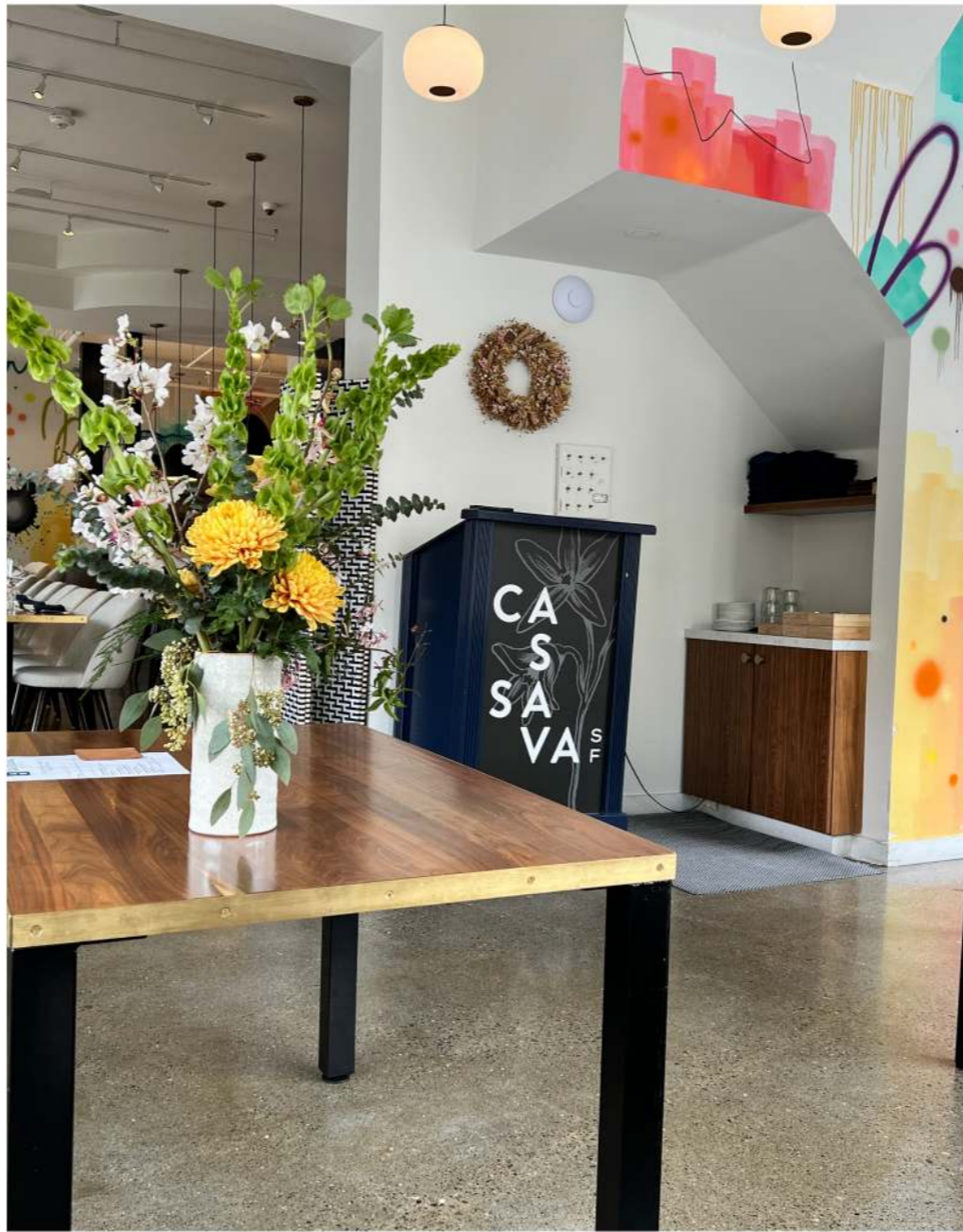
house berry compote

### RED WINE POACHED PEAR

chocolate covered honeycomb cookie crunch, pine nuts praline

1. FOYER (seated 16, standing 25)
2. MAIN DINING ROOM (seated 20, standing 25)
3. DINING ROOM ANNEX (seated 10)
4. CHEF'S KITCHEN VIEW BOOTH (seated 12)
5. CHEF'S OPEN KITCHEN
6. BAR
7. RESTROOM





**F O Y E R ( P R I V A T E ) :**

Seated up to 14 guests at a long table, 12 as a round table, 16 with 2 tables. Standing reception up to 25 guests. food & Beverage Minimum \$2000. Facing the iconic Columbus Ave corner view.



**MAIN DINING ROOM + BAR:**

Seated 15 TO 20 guests at a long table, Standing reception up to 25 guests with the bar access.  
food & Beverage Minimum \$1500.



## **DINING ROOM ANNEX**

Seated 8 to 10 guests, available to host up to 30 guests with the main dining room.  
Food & Beverage Minimum \$750.





**CHEF'S KITCHEN VIEW BOOTH**

Seated 10 guests comfortably, up to 12 guests. Right in front of our open show kitchen.  
Food & Beverage Minimum \$1000.



**R E S T A U R A N T   B U Y O U T :**

Indoor Buyout: Seated up to 55 Guests. Standing Reception up to 100 Guests. Food & Beverage Minimum \$7500.

Indoor & Outdoor Buyout: Up to 150 Guests Standing Reception. Food & Beverage Minimum \$10000.



We ask for a 50% deposit of the contracted amount to secure the reservation with following terms:

#### CANCELLATION POLICY:

If a cancellation occurs two weeks or more in advance, the full deposit is refundable minus the credit card transaction fees. If a cancellation occurs within two weeks of your event, the deposit is non-refundable, and can be used as credit towards another event within 30 days.

#### OTHER FEES:

There will be 20% service fees (that goes to the entire staff in place of tips, split equally), SF Ordinance surcharge (5%) and CASF Sales Tax on the food & beverage charges.

#### FAQ:

- Corkage Charges are \$35 for the first two 750 ml bottles, and \$45 for the third.
- Outside dessert fee is \$5 per guest.
- There are two SFMTA operated parking garages half a block away. Please search "North Beach Garage" and "Vallejo Garage" on your map apps.
- We ask for the entire table to join for the same menu, 3 or 4 course prix fixe or 5 course tasting menu.
- Please let us know of your dietary restrictions at least 48 hours ahead. At this time we are not able to serve allium free diet.
- We serve wine, beer, sake and vermouth only, and not spirits per our license.

