



MOTHER'S DAY 2022  
3 - COURSE  
PRIX-FIXE BRUNCH

45 per guest.  
Please select one item per course.

*Beverage Pairing*  
3 Course: 32 per Guest.  
4 Course: 48 per Guest.

**First**

**Roasted Beets, Asparagus & Strawberry Salad**  
savory praline with nuts, arugula, baby mustard,  
rosemary croutons  
*Crémant d'Alsace Rose, Hubert Meyer*

**Blood Orange Carpaccio**  
smoked Alaskan Herring\*, almonds,  
chickpea hummus  
*Sauvignon Blanc, Domaine de Tremblay*

**McFarland Spring Trout Crudo**  
pickled rhubarb, crispy quinoa,  
ramp cream, dill  
*Albariño, Néboa*

**Sharable Additions**

**Burrata di Andria Toast** 17  
mandarin orange -saffron marmalade, foraged  
flowers from Full Belly Farms on  
Toscano Brothers' bread  
*Rosé, Le Galantin*

**Slow Braised Lamb Riblets** 19  
hibiscus barbecue glaze, cilantro blossoms,  
house pickles  
*Pinot Noir, Phillips Hill*

**Buttermilk Fried Chicken** 14  
brined and sous vide thigh meat, pickled red  
onions, Meyer lemon mayo, fermented radish  
*Dokkabier Dalgona Amber Ale*

**Main**

**Wild Ramp Creste de Gallo**  
fresh pasta, asparagus, snap peas, cauliflower,  
asparagus cream, sheep's milk ricotta salata shavings  
*Skin Contact Pinot Grigio, Scarbolo*

**Japanese Breakfast**  
koshihikari rice, simmered hijiki, pickled cucumbers,  
fermented daikon, shio koji Nordic salmon\*, citrus  
kosho, Mendocino kombu dashi miso soup, house  
furikake, soft poached egg\* (Add Natto +3)  
*Junmai Daiginjo, Chokaisan*

**Duck Leg Confit**  
roasted rosemary fingerling potatoes, basil persillade,  
pickled mustard seeds, fried egg  
*Cabernet Sauvignon Blend, Sylark*

**Dessert**

**Cassava's Liège Waffle**  
orange caramel cream cheese,  
strawberries, mandarin orange  
*Spiced Honey Mulled Wine*

**Rhubarb Panna Cotta**  
cardamom meringue,  
strawberry compote  
*Comoz Vermouth Blanc*

**Poached Red d'Anjou Pear**  
red wine macerated berries,  
honeycomb cookie crunch  
*Adonis*

**Children Under 5**

**Buttermilk Fried Chicken + Eggs** 18  
Cassava's buttermilk fried chicken, koshihikari  
rice, scrambled egg, ketchup

**Cassava's Liège Waffle** 12  
powdered sugar, fruits on side

All parties have 90 minutes at the table. 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.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, soy or eggs, may increase your risk of foodborne illness,  
especially if you have certain medical conditions  
SF Mandates Surcharge of 4.95% and Service Fee of 19% will be added to your check. Our team enjoys higher wages, fully  
covered medical and other benefits.