

# CASSAVA

SAN FRANCISCO

## MOTHER'S DAY SUPPER 2024

78 per Guest, Set Menu Experience Only with No Modification.

### BRUNCH FAVORITE "JEWELRY BOX"

#### BABY CROISSANTS

house berry jam

#### DEVILED EGGS

trout roe, house shichimi

#### MINI BUCKWHEAT PANCAKES

Meyer lemon curd

#### MINI YOGURT PARFAIT

berries, house almond streusel granola

### STARTERS TO SHARE

#### BURRATA di ANDREA

with fava beans, little gem lettuce

#### SMOKED SALMON & YELLOW BEETS

cara cara orange, kumquats, house ricotta, house shichimi

### MAIN PLATES

#### PRIME RIB + 5

8 oz prime rib seared medium, rosemary, hash browns, sunny side egg

#### VERLASSO SALMON

broccolini, Meyer lemon hollandaise, broccolini

#### DUCK LEG CONFIT HASH

roasted potatoes, asparagus, sunny side egg

#### 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

#### SWEET POTATO CORNBREAD

satsumaimo, quince syrup, vanilla gelato

### SUGGESTED PAIRING

Brut, Telmont Champagne Reserve

Champagne Colin Cuvee Rose



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

Pinot Noir Rose, André Vatan.  
Sancerre, Loire, France

Adonis

Dolin Blanc Sweet Vermouth

Prince Nagaya Golden Junmai Sake

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.

