

Smoked Salmon Crudo,
grilled Pacific oyster,
kimi joyu, trout roe

*Brut, Telmont Reserve,
Champagne NV*

Day Boat Scallop,
butternut squash puree,
fried shimeji mushroom

*Chardonnay, Bernard - Millot,
Puligny-Montrachet 2021*

House Made Pappardelle,
chantrelles mushroom,
fall squash, Burgundy truffle

*Pinot Noir, Château Chamirey,
Mercury 1er Cru, 2019*

Maesawa A5 Sirloin,
garlic-burrata mashed potatoes,
fig-quince ketchup
-add lobster roulade + 20

*Cabernet Sauvignon -Merlot Blend,
Baron de Brane, Margaux, 2015*

Chocolate-Almond Tart,
ganache, gooseberries,
meringue

*Madeira Malmsey 5 Year,
Broadbent*

125 per guest

beverage pairing option available for 62 per guest

whole table participation only.

this is a set menu experience for food and pairing,

and no customization is available..

for other choices, please refer to our a la carte menu.

*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.

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