
Buffet

Seasonal mains. Prices per guest.

MAINS

Slow-Braised Beef Cheeks	20
Red wine jus, roasted Nantes carrots, gremolata (GF, DF)	
Sonoma Duck Leg Confit	20
Roasted apples, rosemary jus (GF, DF)	
Lamb & Ricotta Meatballs	22
Tomato-rosemary sugo (G, D)	
Provençal Chicken	19
Cornstarch-crusted chicken thigh, tomato-olive Provençal sauce (GF, DF)	
Roasted Pacific Rock Cod	19
Meyer lemon-caper cream sauce (GF)	
Poached Scottish King Salmon	20
Miso, shio-koji, tarragon (GF, DF)	
Winter Vegetable Curry	17
Kabocha, cauliflower, potatoes, chickpeas, spiced tomato curry, vegan cream, Hitomebore-quinoa rice (V, GF, DF)	

V vegan VG vegetarian GF gluten free DF dairy free

G contains gluten D contains dairy. Keys apply to dishes as described.

19% service charge and applicable San Francisco sales tax applied separately.

Please confirm final orders at least three business days in advance.

Buffet

Salads, sides & desserts. Prices per guest unless noted.

SALADS

Pear & Chicory Salad 7

Pear, castelfranco, shungiku, napa cabbage, pomegranate, citrus vinaigrette (V, GF, DF)
Add California avocado +3

Cassava's Chopped Salad 7

Napa cabbage, baby spinach, castelfranco, cilantro, mint, citrus vinaigrette (V, GF, DF)
Add California avocado +3

SIDES

Roasted Winter Vegetables 8

Delicata squash, carrots, cauliflower, Brussels sprouts (V, GF, DF)

Garlic Mashed Potatoes 5

Cauliflower, Violife vegan cream (V, GF, DF)

Hitomebore Japanese Rice 5

Iwate Prefecture rice, sesame oil, sea salt, quinoa (V, GF, DF)

DESSERTS / PER PIECE

Apple Cream Pie Cup 8

Almond streusel, custard, spiced apple compote (VG, GF, D)

Vanilla Panna Cotta 7

Vegan cream, agar, citrus compote (V, GF, DF)

Dark Chocolate Brownies 5

With pearl sugar (VG, G, D)

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