

SNACKS

- HOUSE BAKED PARKER ROLLS** 6
garlic oil, marigold butter
- TRUFFLE CHEESE FRIES** 8
euvitis delicacies' truffle oil, grana padano, truffle mayo

TO START

- LITTLE GEM & ARKANSAS APPLE** 17
fennel, carrot - garlic crisp, dandelion - ginger vinaigrette
- SMOKED SALMON & YELLOW BEETS** 19
cara cara orange, kumquats, house ricotta, house shichimi

SHAREABLES

- BUTTERMILK FRIED CHICKEN** 19
brined and sous vide thigh meat, calabrian chili aioli,,lemon kosho
- CHICKEN LIVER MOUSSE** 16
strawberry - kumquats relish, garlic confit, pickled onions
- PORCHETTA STEAMED BUNS** 21
daikon, cucumber, house fermented black bean sauce
- MUSSELS & FRIES** 28
one pound of PEI mussels, classic butter and white wine

MAIN

- CASSAVA CHEESE BURGER** 26
house ground chuck, 135F or well done, house baked buns, comte cheese, chimichurri mayo, truffle cheese fries
- SPRING LASAGNA** 28
basil-hazelnut pesto, herbs, roasted garlic, house tomato sauce, brussel sprouts
- VERLASSO SALMON** 29
broccolini, saffron orange jus
- SONOMA DUCK LEG CONFIT** 30
stewed gigante beans, jujubes-mustard sauce
- PRIME RIB** 38
8 oz seared to 135F, burrata-garlic mashed parsnips, bacon braised swiss chard, mustard jus

AFTER DINNER

- CHEESE PLATE** 18
brillat-savarin, comte. Toscano Bros' baguette, berry compote
- SWEET POTATO & CREAM** 14
satsumaimo cornbread, vanilla gelato, almond streusel
- RED WINE POACHED PEAR** 14
chocolate covered honeycomb cookie crunch, pine nuts praline
- MEYER LEMON POSSET** 14
candied kumquats, meringue

CASSAVA

SAN FRANCISCO

SUGGESTED PAIRING

- Champagne Colin Cuvee Rose
- Savagnin -Chardonnay, Sylvan Faudot, Arbois, Jura
- Vouvray Brut,
Domaine Nicolas Brunet, Loire, France
- Brut, Telmont Champagne Reserve
- Mencia Blend, César Márquez,
Bierzo, Spain
- Chenin Blanc, Vouvray Sec,
Domaine Nicolas Brunet, Loire, France
- Unfiltered Mourvedre Blend,
Á la Volée, Languedoc, France
- Nerello Mascalese, Petra Lava
Etna, Sicily, Italy
- Viognier,
Christophe Semaska, Condrieu, N Rhone
- Grenache Blend, Juliette Avril,
Châteauneuf-du-Pape, S Rhone
- Mencia Blend, Single Vineyard,
César Márquez, Bierzo, Spain

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

Broadbent Madeira 10 Year

Adonis

Dolin Blanc

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.

