

CASSAVA

SAN FRANCISCO

CHRISTMAS DAY SUPPER 2023

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

TO START (FAMILY STYLE)

HONEYNUT SQUASH CORNBREAD

maple thyme butter

WINTER CHICORY CAESAR SALAD

cranberry, crispy quinoa

CHICKEN LIVER MOUSSE

fig "ketchup", garlic confit, pickled onions

BAKED OYSTER

bechamel, swiss chard, herbed breadcrumb

SMOKED SALMON CRUDO

kimi joyu, dill

MAIN PLATES

DUCK LEG CONFIT

a' l'orange, squash + potato gratin

PRIME RIB

8 oz prime rib 135 F at the center, truffle mac & cheese,
roasted brussels sprouts

MUSHROOM PAPPARDELLE

chanterelle, fall squash, burgundy truffle

DESSERT

RED WINE POACHED PEAR

cinnamon, chocolate covered honeycomb cookie

COOKIE & CREAM

warm chocolate chip cookies, decaf affogato

CHOCOLATE-ALMOND TART

gooseberries, meringue

SUGGESTED PAIRING

Blanc de Blanc, Champagne Colin



Cabernet Sauvignon Blend,
Le Baron de Brane, Margaux, Bordeaux

Pinot Noir, Château de Chamirey,
Mercury 1er Cru, Burgundy

Nebbiolo. 460 Casina Bric, Barolo

Cream Sherry, Hartley & Gibson

Prince Nagaya Golden Junmai Sake

Madeira Malmsey 5 Year, Broadbent

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.

