

MARCH

CASSAVA ^S_F

3 COURSE PRIX-FIXE DINNER

SELECT ONE ITEM PER COURSE

\$58 / guest

TOSCANO BROS. BREAD + 6
cultured nori butter, for the table

CHICKEN LIVER MOUSSE + 16
fermented persimmon ketchup, shallots

Suggested Beverage Pairing

FIRST

WILD ARUGULA AND RICOTTA SALAD
Toscana Farms grapes, Meyer lemon ricotta, sauce gribiche

Sparkling Extra Trocken Rose, Ohlig Sekt

POTATO LEEK SOUP
perigord truffle, fromage blanc, fennel oil, potato skin

Chardonnay, Feuillat-Juillot Montagny

FRIED PICKLED HERRING
black cod brandade, mustard greens, dill, Meyer lemon aioli

Vouvray Brut, Nicolas Brunet

DUNGENESS CRAB SALAD
chicory lettuce, fermented daikon wakame-buttermilk dressing, house shichimi chili

Gruner Veltliner, Landauer Gisperg

SUPPLEMENT

BUTTERMILK FRIED CHICKEN +19
brined and sous vide thigh meat, Meyer lemon aioli, house daikon radish top kimchi

Dokkaebier Bamboo Pilsner

HALIBUT CHEEKS +25
Chickpea hummus, calabrian chili oil, trout roe, romanesco

Chardonnay, Noria

BURRATA DI ANDRIA TOAST +18
sweet potato butter, winter greens on Toscano Bros toast

Grignolino d'Asti, La Miraja

MAIN

HOUSE MADE RIGATONI
creamy mushroom sugo, chanterelles, maitake, grana padano

Pinot Noir, Phillips Hill

SLOW BRAISED LAMB BELLY
sunchoke-potato puree, basil-herb chimichurri, piracicaba broccoli

Rhone Blend, Juliette Avril Châteauneuf-du-Pape

DUCK LEG CONFIT
heirloom beans, ham hock broth, spring vegetable

Nebbiolo, Reversanti Barbaresco

WASHINGTON ALBACORE
seared rare, squid ink-onion soubise, kumquats, pickled beets, slow braised fennel

Verdicchio, Bucci

DESSERT

CHOCOLATE POT DE CREME
whipped cream, cocoa powder, winter fruits

Spiced Honey Mulled Wine

CHEESE PLATE +3
assortment of 2 cheeses, cherry- chocolate bread, almond-sesame praline

Sauternes, Domaine Grillon

POACHED RED D'ANJOU PEAR
winter berries, honeycomb cookie crunch

Adonis

BLOOD ORANGE PANNA COTTA
Sesame tuile, citrus

Broadbent White Port



No substitution or customization is available for this menu.
Please inform us any food allergies you have. When the allergies are deadly, we may not be able to serve you.
SF Mandates Surcharge of 5.95% and Service Fee of 20% will be added to your check in place of traditional tips.
Our team enjoys higher wages, fully covered health care and more, because restaurant work should come with all benefits enjoyed by the "9 to 5" world.
Please kindly limit up to 2 credit cards per table splitting equally.