

AUGUST 2022

3 Course Prix Fixe Dinner.

48 for dinner, per guest experience.

Please select one item per course.

CASSAVA

SAN FRANCISCO

Beverage Pairing

3 Course: 32 per Guest.

4 Course: 48 per Guest.

First

Summer Melon & Tomato Salad

Charentais melon, figs, cherry tomatoes, savoury praline with nuts, baby lettuce, rosemary croutons

Bandol Rose, Le Galantin

Summer Peach + Smoked Herring Salad

baby butter lettuce, wakame - buttermilk dressing, house shichimi chili

Sauvignon Blanc, Domaine de Tremblay

Buttermilk Fried Chicken

brined and sous vide thigh meat, pink lemon, basil aioli, radish

Dokkaebier Yuza Blonde Ale

Local Halibut Crudo +7

sungold tomatoes, crispy quinoa, grapefruit segments avocado-meyer lemon cream, fennel pollen

Kido, Sparkling Junmai Daiginjo Nigori

Supplement

Burrata di Andria Toast

+17

saffron peach-berry jam, foraged flowers from Full Belly Farms on Toscano Brothers' bread

Arbois Blanc, Cuvee Saint Antoine

Brentwood Corn Soup

+20

chipotle oil, cilantro blossoms, dungeness crab croquette

Biodynamic Merlot Blend, Château Anthonic

Grilled Spanish Octopus

+23

Brentwood corn, summer cherry tomatoes, hollandaise sauce, herb salad, cilantro blossoms, basil oil

Cabernet Franc, Domaine de Beausejour

Pan Seared Scallops

+22

fried chickpeas, beet hummus, Calabrian chili oil, salmon roe, cilantro blossoms

Macabeu Pét-Nat, Sifer Wines Goreti

Main

Summer Squash Rigatoni

fresh pasta, summer squash, morels, cherry tomatoes, fermented Early Girl marinara, Pecorino Romano cheese shavings

Skin Contact Pinot Grigio, Scarbolo

Marin Coast Salmon

pan seared, grilled corn - saffron broth, morel mushroom, Dirty Girl produce strawberries

Junmai Ginjo Nama "Super Dry", Akishika

Slow Braised Lamb Belly

crispy new potatoes, basil persillade, Nantes carrot ginger puree, port-huckleberry jus, smoked spring onion

Carignan-Cabernet Sauvignon Blend, Skylark

Duck Leg Confit +5

Dirty Girl farms heirloom beans, castelvetro tapenade, Jimmy Nardello peppers, grilled Santa Rosa plums, herb greens

Corvina Blend, Tenuta Santa Maria

Dessert

Strawberry Tarte

Huckleberry cream, white chocolate ganache, pate sucrée, mint

Byrrh Grand Quinquina

Plum Lavender Panna Cotta

fennel pollen meringue, house compote, stonefruit & berries

Dolin Blanc Sweet Vermouth

Poached White Peach

gooseberries, raspberries, vanilla syrup, mint, honeycomb cookie crunch

Adonis

Stepladder Creamery Cheese Plate

Toscano Brothers' chocolate-cherry bread, house compote, nuts, honey

Broadbent Madeira Malmsey 10 Year

All parties have 90 minutes at the table. 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, soy or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions
SF Mandates Surcharge of 4.95% and Service Fee of 19% will be added to your check. Our team enjoys higher wages, fully covered medical and other benefits.