

CASSAVA

SAN FRANCISCO

THANKSGIVING SUPPER 2023

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

TO START (FAMILY STYLE)

BUTTERMILK BISCUITS

maple butter

HONEYNUT SQUASH SOUP

burgundy truffle

CHICKEN LIVER MOUSSE

fig "ketchup", garlic confit, pickled onions

OYSTER ROCKEFELLER

bechamel, spinach, herbed breadcrumb

WINTER CHICORY CAESAR SALAD

dried cranberry, pine nuts

MAIN PLATES

TURKEY ROULADE

rosemary-sourdough stuffing, garlic burrata mashed potatoes, quince-cranberry sauce

PRIME RIB

8 oz prime rib medium rare, truffle mac & cheese, roasted brussel sprouts

ROASTED SQUASH

brussel sprouts, fall mushroom, pomegranate jus

DESSERT

RED WINE POACHED PEAR

cinnamon, chocolate covered honeycomb cookie

COOKIE & CREAM

warm chocolate chip cookies, decaf affogato

PUMPKIN FLAN PIE

stewed berries, lemon curd

SUGGESTED PAIRING

Blanc de Blanc, Champagne Colin



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

Cabernet Sauvignon Blend,
Le Marquis de Calon Segur, St Estephe

Nebbiolo. 460 Casina Bric, Barolo

Cream Sherry, Hartley & Gibson

Madeira Malmsey 5 Year, Broadbent

Prince Nagaya Golden Junmai Sake

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.

