

CASSAVA

SAN FRANCISCO

EASTER SUPPER 2023 \$65/ GUEST

AMUSE

SPRING PEA SOUP
périgord truffle

SUGGESTED PAIRING

STARTERS

SALMON CROQUETE, BEETS, AVOCADO
spring hebs

Rose, Le Galantin Bandol

CHICORY "CAESAR" SALAD
sauce gribiche, capers, croutons

Sauvignon Blanc,
Domaine de Tremblay

PICKLED LOCAL ANCHOVIES
makrut reme fraiche, trout roe

Vouvray Brut,
Domaine Nicolas Brunet

TO SHARE

BUTTERMILK FRIED CHICKEN + 14
brined and sous vide thigh meat, Meyer lemon aioli,
house Asian pear kimchi

MAIN

LOCAL BLACK COD
squid ink soubise, braised fennel

Chardonnay,
Feuillat-Juillot Montagny

ANDERSON VALLEY LAMB LOIN
medium rare, artichoke barigoule, snap peas

Nebbiolo,
Reversanti Barbaresco

WHITE ASPARAGUS RIGATONI
asparagus puree, poached yolk

Cuvee Rose, Colin Champagne

CHEESE

LOCAL CHEESE PLATE + 16
avocado honey, almond-sesame praline,
Toscano Brother's chocolate - cranberry bread, cranberry preserve

DESSERT

ALMOND CAKE
Meyer lemon meringue, kumquats marmalade

Dolin Blanc

CHOCOLATE POT DE CREME
whipped cream, berries

Madeira Malmsey 10 Year, Broadbent

POACHED RED D'ANJOU PEAR
honeycomb cookie crunch

Adonis



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.