

CASSAVA

SAN FRANCISCO

BUFFET SERVICE MENU EARLY FALL 2026

A 19% service charge and applicable San Francisco sales tax are applied separately.
Final order confirmation is kindly requested no later than three business days in advance.

SALADS *Prices are per guest.*

CASSAVA'S CHOPPED SALAD	7
napa cabbage, baby spinach, castelfranco, cilantro, mint, citrus vinaigrette (V, GF) add California avocado +3	
SUMMER STONE FRUIT SALAD	7
chrysanthemum (shungiku), apricots, castelfranco, napa cabbage, citrus vinaigrette (V, GF) add California avocado +3	

MAINS *Prices are per guest.*

LAMB & RICOTTA MEATBALLS	22
with Early Girl tomatoes, basil	
SONOMA DUCK LEG CONFIT	20
market stone fruit, rosemary jus (DF, GF)	
CHICKEN PICCATA	19
cornstarch-crusted chicken thigh, tomato-olive Provençal sauce (DF, GF)	
POACHED SCOTTISH KING SALMON	20
with miso, shio-koji, tarragon (DF, GF)	
ROASTED PACIFIC ROCK COD	19
Meyer lemon-caper cream sauce (GF)	
SUMMER VEGETABLE CURRY	17
house-spiced tomato curry with vegan cream, cauliflower, potatoes, broccolini, sesame-sea salt Hitomebore rice with quinoa (V, GF)	

SIDES *Prices are per guest.*

GARLIC MASHED POTATOES	5
with cauliflower, Violife vegan cream (V, GF)	
ROASTED SUMMER VEGETABLES	8
summer squash, broccolini, purple and yellow cauliflower, potatoes (V, GF)	
HITOMEBORE JAPANESE RICE	5
premium rice from Iwate Prefecture, with sesame oil, sea salt and quinoa (V, GF)	

DESSERTS *Prices are per piece.*

DARK CHOCOLATE BROWNIES	5
with pearl sugar	
STRAWBERRY PANNA COTTA	7
with vegan cream, agar (V, GF)	
APRICOT CREAM PIE CUP	8
almond streusel, custard, apricot jam (GF)	

Executive Chef: Kristoffer Toliao

