

JANUARY

CASSAVA ^S_F

3 COURSE
PRIX-FIXE
DINNER

SELECT ONE ITEM PER COURSE
\$58 / guest

\$36+ /guest for 3 paired beverages

SNACKS

BURROUGHS CHICKEN LIVER MOUSSE brown butter apple sauce, cornichons +15
TOSCANO BROS. BREAD cultured nori butter, for the table +6

FIRST

WINTER GREENS AND RICOTTA SALAD
pickled green strawberries, pomegranates,
Meyer lemon vinaigrette, satsuma orange

Sparkling Extra Trocken Rose,
Ohlig Sekt

BURRATA DI ANDRIA & CHICORY SALAD
roasted chicory, apple butter, pomegranate

Chardonnay, Domaine Barat Chablis

NORDIC BLU SALMON CRUDO + 3
cured and smoked, ruby grapefruit, marinated
celery hearts, mint-chive oil

Vouvray Brut, Nicolas Brunet

DUNGENESS CRAB + ASIAN PEAR SALAD +3
chicory lettuce, wakame-buttermilk dressing,
house shichimi chili, shaved cow-sheep cheese

Sauvignon Blanc,
Domaine de Tremblay

SUPPLEMENT

BUTTERMILK FRIED CHICKEN +19
brined and sous vide thigh meat, Meyer lemon aioli,
house Asian pear kimchi

Barebottle Dark Cosmos
Black Lager +15

PAN SEARED SCALLOPS +23
fried chickpeas, hummus, Calabrian chili oil,
trout roe

Blanc de Blanc, Champagne Colin +25

GRILLED WILD PRAWNS +24
smoked potato crema, caramelized onions,
herb dust, roasted potatoes

Unfiltered Zinfandel,
Divergent Vine +16

MAIN

HOUSE MADE RIGATONI
Meyer lemon cream sauce, romanesco,
smoked Nordic salmon, chervil

Beaujolais Gamay,
Moulin-a-vent

SLOW BRAISED LAMB BELLY
celery root-parsnip puree, buttered daikon,
huckleberry jus, chervil salsa verde

Syrah, Etienne Pochon, Crozes Hermitage

DUCK LEG CONFIT +5
Wild chicory greens. creamy boleta azul polenta

Corvina Blend,
Tenuta Santa Maria

ROASTED LOCAL BLACK COD
48 hour dry aged black cod, caramelised carrot
puree, cara-cara beurre blanc

Fiano, Pietracupa

DESSERT

CHOCOLATE POT DE CREME
whipped cream, cocoa nibs, 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
winterberries, honeycomb cookie crunch

Adonis

BLACK SESAME 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.