

GROUP DINING
3 COURSE PRIX FIXE
\$60/Guest

CASSAVA

SAN FRANCISCO

TO START

SMOKED SALMON CRUDO

compressed melon, pickled shallots, cilantro blossom

CHICORY & PEAR

toasted pine nuts, comte cheese

POPULAR SHAREABLES

BUTTERMILK FRIED CHICKEN

+ 19

brined and sous vide thigh meat, calabrian chili aioli, lemon-cilantro kosho

CHICKEN LIVER MOUSSE

+ 16

fig "ketchup", garlic confit, pickled onions

MUSSELS & FRIES

+28

one pound of PEI mussels, classic butter and white wine

MAIN PLATES

RIB EYE PAPPARDELLE

house made fresh pappardelle, early girl tomato ragu

ROCK COD EN PAPILOTE

grilled squash, swiss chard, dried heirloom tomato

DUCK LEG CONFIT

le puy lentils, wilted chicory, grain mustard

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

ALMOND FINANCIER

mint cream, berries, meringue

SUGGESTED PAIRING

Junmai Daiginjo, Dragon of Oshu

Prosecco Superiore,
Carpenè - Malvolti



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

Sauvignon Blanc,
Domaine de Tremblay, Quincy, Loire

Grenache Blend, Juliette Avril,
Châteauneuf-du-Pape

Skin Contact Pinot Grigio Ramato,
Scarbolo

Prince Nagaya Golden Junmai Sake

Madeira Malmsey 5 Year, Broadbent

Cream Sherry, Hartley & Gibson

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.

