

DECEMBER
2022

CASSAVA SF

3 COURSE
PRIX-FIXE
DINNER

SELECT ONE ITEM PER COURSE
\$52 / guest

\$36+ /guest for 3 paired beverages
\$48+ /guest for 4 paired beverages

SNACKS

BURROUGHS CHICKEN LIVER MOUSSE pomegranate gelee, fermented cucumber relish +15
TOSCANO BROS. BREAD cultured nori butter, for the table +6

FIRST

WILD ARUGULA AND RICOTTA SALAD

red wine poached quince, Meyer lemon vinaigrette, pomegranates

Sparkling Chenin Blanc, Nicolas Brunet

BUTTERMILK FRIED CHICKEN

brined and sous vide thigh meat, Meyer lemon aioli, lightly fermented fuyu persimmons, radish

Far West Nü Dry Cider

DUNGENESS CRAB + ASIAN PEAR SALAD +3

Burroughs Farm 6 min egg. chicory lettuce, wakame-buttermilk dressing, strawberries, house shichimi chili

Sauvignon Blanc,
Domaine de Tremblay

NORDIC BLU SALMON CRUDO +7

cured and smoked, ruby grapefruit, compressed melon, mint chive oil

Take No Tsuyu Junmai Ginjo Nama

SUPPLEMENT

BURRATA DI ANDRIA TOAST +18

honey nut squash butter, toasted pumpkin seeds, Toscano olive-rosemary toast

Chardonnay, Noria Wines

PAN SEARED SCALLOPS +23

fried chickpeas, hummus, Calabrian chili oil, trout roe, cilantro blossoms

Pet-Nat, Sifer Wines Goreti

GRILLED SPANISH OCTOPUS +24

roasted delicata squash, garlic cream, wild Chanterelle conserva, chili oil

Carinyena Blend, Coster dels Olivers

MAIN

HOUSE MADE RIGATONI

chervil-sunchoke bechamel cream sauce, Sicilian cured tuna heart, fried sunchokes

Sangiovese, Prima Materia

MARIN COAST BLACK COD

A la plancha, smoked mushroom broth, chanterelle confit, fried cauliflower mushrooms

Chokaisan, Junmai Daiginjo

GRILLED FLAT IRON STEAK

"medium rare", stinging nettle-ricotta gnudi, kabocha squash puree, port-huckleberry jus, nepitella herb

Old Vine Malbec, Adelante

DUCK LEG CONFIT +5

Dirty Girl farms heirloom beans, bacon, gypsy pepper romesco sauce, duck jus, shungiku greens

Pinot Noir, Phillips Hill

DESSERT

PUMPKIN-CRANBERRY TART

Vanilla-custard cream, on pate sucee, cranberries

Spiced Honey Mulled Wine

DULCE DE LECHE PANNA COTTA

macerated mandarin orange, mint

Broadbent White Port

STEPLADDER CREAMERY CHEESE PLATE +3

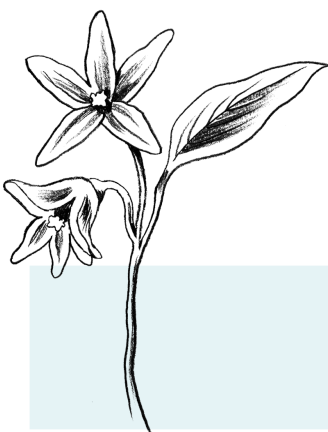
assortment of 3 cheeses, avocado honey, almond-sesame praline

Broadbent Madeira Malmsey 10 Year

POACHED RED D'ANJOU PEAR

winterberries, 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.