

DAY

CASSAVA SF

2 COURSE
PRIX-FIXE
DAY MENUSELECT ONE ITEM FROM STARTER & MAIN
\$35 / guest

SUGGESTED BEVERAGE PAIRING

STARTERS

CARROT-GINGER SOUP

Spiced carrot crumble, calabrian chili oil, herbs

Mourvedre Blend Rose,
Domaine Le Galantin, Bandol**DUNGENESS CRAB + RADISH SALAD**winter greens, wakame-buttermilk dressing,
house shichimi chili

Gruner Veltliner, Landauer Gisperg

FRIED PICKLED HERRINGblack cod brandade, mustard greens, dill,
Meyer lemon aioli

Brut Rose, Colin Champagne

WILD ARUGULA AND RICOTTA SALAD

Toscana Farms grapes, pomegranates, sauce gribiche

Chardonnay, Noria Wines

MAIN

GRILLED CHICKEN BREAST MEAL SALADchicory & baby lettuce, sauce gribiche, poached egg,
sunflower seeds, herbs, fried garlic

Sauvignon Blanc, Domaine de Tremblay

DUCK CONFIT HASHcaramelised root vegetables, garlic roasted new potatoes,
cornichons, rosemary-bluberry jus, sunny side eggRhone Blend, Juliette Avril
Châteauneuf-du-Pape**ROASTED CORNISH HEN**grilled hen with boleta azul creamy polenta,
braised savoy cabbage

Grignolino d'Asti, La Miraja

JAPANESE BREAKFASTkoshihikari rice, simmered hijiki, radish top kimchi,
pickled Fiddlehead Green's daikon, grilled salmon,
house yuzu kosho, Mendocino kombu dashi miso soup
with savoy cabbage & mushroom,
house furikake, soft poached egg in broth

Chardonnay, Feuillat-Juillot Montagny

*Add Natto +2*SIDES &
SHAREABLE
ADDITIONS**DEVIL'S GULCH RANCH BACON 6**

black pepper bacon, 2 strips

ROSEMARY ROASTED POTATOES 10

Fiddler Greens roasted potatoes, rosemary, garlic confit

BUTTERMILK FRIED CHICKEN 16brined and sous vide thigh meat, Meyer lemon aioli,
lightly fermented asian pears, radish**FRENCH TOAST 16**lemon maple ricotta, powder sugar, winter fruits,
Toscana Brothers chocolate -sour cherry bread

DESSERT

CHOCOLATE POT DE CREME 13

mint cream, winter berries

Spiced Honey Mulled Wine

BLOOD ORANGE PANNA COTTA 11

sesame tuile, citrus

Broadbent White Port

POACHED RED D'ANJOU PEAR 11

winter fruits, 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.