

SEPTEMBER 2022

3 Course Prix Fixe Dinner.

48 for dinner, per guest experience.

Please select one item per course.

CASSAVA

SAN FRANCISCO

Beverage Pairing

3 Course: 32 per Guest.

4 Course: 48 per Guest.

First

Summer Melon & Heirloom Tomato Salad

Charentais melon, figs, cherry tomatoes, savoury praline with nuts, baby lettuce, rosemary croutons

Crémant d'Alsace Brut Rose, Hubert Meyer

Seared Hamachi + Peach Salad

Seared rare, baby butter lettuce, wakame - buttermilk dressing, house shichimi chili

Sauvignon Blanc, Domaine de Tremblay

Buttermilk Fried Chicken

brined and sous vide thigh meat, cured Meyer lemon, basil aioli, radish

Dokkaebier Bamboo Pilsner

Local Halibut Crudo +7

sungold tomatoes, crispy quinoa, grapefruit segments avocado-meyer lemon cream, fennel pollen

Albariño, Néboa

Supplement

Burrata di Andria Toast

+17

peach-berry jam, foraged flowers from Full Belly Farms on Toscano Brothers' bread

Chardonnay, Domaine de Biéville Chabli

Early Girl Tomato Soup

+18

Mt. Lassen trout fromage blanc

Pinot Noir, Phillips Hill

Grilled Spanish Octopus

+23

Brentwood corn, summer cherry tomatoes, hollandaise sauce, herb salad, basil oil

Gamay, Domaine de Nuges Beaujolais

Pan Seared Scallops

+22

fried chickpeas, plum hummus, Calabrian chili oil, salmon roe

Macabeu Pét-Nat, Sifer Wines Goreti

Main

Summer Squash Rigatoni

fresh pasta, summer squash, chanterelles, cherry tomatoes, fermented Early Girl marinara, Pecorino Romano cheese shavings

Bandol Rosé, Le Galantin

SF Bay Black Cod

pan seared, fermented tomato broth, lobster mushroom, Dirty Girl produce strawberries

Junmai Daiginjo, Chokaisan

Slow Braised Lamb Belly

crispy new potatoes, basil persillade, carrot ginger puree, port-huckleberry jus, smoked kabu

Syrah, Etienne Pochon Crozes-Hermitage

Duck Leg Confit +5

Dirty Girl farms heirloom beans, almond romesco sauce, Jimmy Nardello peppers, herb greens

Rhone Blend, Domaine Juliette Avril

Dessert

Strawberry Tarte

Huckleberry custard, chocolate ganache, pate sucee, mint

Broadbent White Port

Plum Lavender Panna Cotta

fennel pollen meringue, house compote, stonefruit & berries

Dolin Blanc Sweet Vermouth

Poached White Peach

huckleberries, blackberries, vanilla syrup, mint, honeycomb cookie crunch

Broadbent Madeira

Stepladder Creamery Cheese Plate

Toscano Brothers' chocolate-cherry bread, house compote, nuts, honey

Late Harvest Gruner Veltliner, Fiddlehead Cellars "Sweetie"

All parties have 90 minutes at the table. 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, soy or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions
SF Mandates Surcharge of 4.95% and Service Fee of 19% will be added to your check. Our team enjoys higher wages, fully covered medical and other benefits.