

APRIL

CASSAVA

SAN FRANCISCO



perfect bites to start with bubbles

MINI CAVIAR PANCAKE 12
tsar nicoulai estate,
makrut lime creme fraiche

FRIED BUTTERMILK OYSTER 8
fermented persimmon "ketchup"

HAM HOCK TERRINE 8
basil-herb chimichurri,
cilantro blossoms

TOSCANO BROS. BREAD 6
cultured nori butter, for the table

TSAR NICOULAI CAVIAR BOARD 60
buckwheat pancakes, makrut lime creme fraiche

CHICORY CAESAR SALAD 14
sauce gribiche, buttered croutons, grana padano, watermelon radish

BURRATA DI ANDRIA TOAST 18
sweet potato butter, winter greens on Toscano Bros toast

SMOKED SALMON RILLETTE 15
pickled beets, avocado, chicory

SF BAY LOCAL SARDINES 18
arugula, harissa oil, makrut lime creme fraiche

CHICKEN LIVER MOUSSE 16
fermented persimmon ketchup, shallots

BUTTERMILK FRIED CHICKEN 19
thigh meat, roasted green garlic aioli, house fermented daikoni

ASPARAGUS RIGATONI 23
asparagus cream, english peas, nasturtium

HALIBUT CHEEKS 25
parsnip-beet hummus, calabrian marinated romanesco, trout roe

WHITE ASPARAGUS, FIDDLEHEAD FERN 31
on mushroom-chicory hotcake, torched bechamel + p'tit basque cheese

SF BLACK COD 29
squid ink-onion soubise, pickled young strawberries, slow braised fennel

SLOW BRAISED LAMB BELLY 28
sunchoke-potato puree, chimichurri, blossoming kale

BONE IN LOCAL PORK CHOP 48
wild ramp-kumquat salsa, charred treviso radicchio

CHEESE PLATE 16
assortment of 2 cheeses, cherry-chocolate bread, savoury praline

WARM CHOCOLATE POT DE CREME 14
whipped cream, oatmeal streusel, berries

POACHED RED D'ANJOU PEAR 14
chocolate covered honeycomb cookie crunch

ALMOND FINANCIER 14
blood orange crema, meringue crumble

Pairing Suggestion

Sauvignon Blanc,
Domaine de Tremblay, Quincy

Verdicchio, Bucci

Gruner Veltliner, Landauer Gisperg

Pinot Grigio Ramato, Scarbolo

Sauternes, Domaine Grillon

Young Master Bergamot Pale Ale

Nebbiolo, Reversanti, Barbaresco

Junmai Ginjo Nama, Akishika

Pinot Noir, Phillips Hill

Grignolino d'Asti, La Miraja

Syrah, Etienne Pochon, Crozes Hermitage

Old Vine Malbec, Adelante

Madeira Malmsey 10 Year, Broadbent

Pedro Ximenez Sherry, Osborne

Adonis

Dolin Blanc

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.