

DAY

CASSAVA SF

2 COURSE PRIX-FIXE DAY MENU

SELECT ONE ITEM FROM STARTER & MAIN
\$35 / guest

SUGGESTED BEVERAGE PAIRING

STARTERS

CARROT-GINGER SOUP

Spiced carrot crumble, calabrian chili oil, herbs

Cabernet Franc, Domaine de Beauséjour

DUNGENESS CRAB + ASIAN PEAR SALAD

winter greens, wakame-buttermilk dressing, house shichimi chili

Sauvignon Blanc,
Domaine de Tremblay

NORDIC BLU SALMON CRUDO

cured and smoked, ruby grapefruit, marinated celery hearts, mint chive oil

Brut Rose, Colin Champagne

BURRATA DI ANDRIA & CHICORY SALAD

roasted chicory, apple butter, pomegranate

Chardonnay, Noria Wines

MAIN

GRILLED CHICKEN BREAST MEAL SALAD

7 oz, chicory & baby lettuce, sauce gribiche, poached egg, sunflower seeds, herbs, fried garlic

Chardonnay, Domaine Barat Chablis

DUCK CONFIT HASH

caramelised root vegetables, garlic roasted new potatoes, cornichons, rosemary-bluberry jus, sunny side egg

Syrah, Etienne Pochon, Croz Hermitage

ROASTED CORNISH HEN

Grilled hen with boleta azul creamy polenta, braised savoy cabbage

Unfiltered Zinfandel, Divergent Vines

JAPANESE BREAKFAST

koshihikari rice, simmered hijiki, broccoli rabe kimchi, pickled Fiddlehead Green's daikon, shio-koji marinated Nordic blu salmon, house yuzu kosho, Mendocino kombu dashi miso soup with wakame, savoy cabbage, house furikake, soft poached egg in broth

Akishika, Junmai Ginjo Nama Sake

Add Natto +2

SIDES & SHAREABLE ADDITIONS

DEVIL'S GULCH RANCH BACON 6

black pepper bacon, 2 strips

ROSEMARY ROASTED POTATOES 10

8 oz, Fiddler Greens roasted potatoes, rosemary, garlic confit

CASSAVA'S LIEGE WAFFLE 16

lemon ricotta, powder sugar, winter fruits

BUTTERMILK FRIED CHICKEN 16

brined and sous vide thigh meat, Meyer lemon aioli, lightly fermented asian pears, radish

DESSERT

CHOCOLATE POT DE CREME 13

mint cream, winter berries

Spiced Honey Mulled Wine

BLACK SESAME PANNA COTTA 11

macerated mandarin orange, mint

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.