CASAVA SF

valentine's day
2023

uni custard
kampachi crudo
beef tartare, sunchoke chips
champagne colin cuvee rose

bone marrow, house kimchi
hot oyster
bernard faix bougros
chabli grand cru 2012

wild mushroom,
poached egg, truffle
george glantenay
volnay 1er cru 2017

crab mac'n'cheese
reversanti barbaresco 2018

washington albacore
christophe semaska condrieu 2020

lamb osso bucco
vincent paris cornas 2019

leche flan
petit espresso martini

175 per guest
beverage pairing 78 per guest
menu subjected to change,
no modification available