

OCTOBER
2022

CASSAVA SF

3 COURSE
PRIX-FIXE
DINNER

SELECT ONE ITEM PER COURSE
\$48 / guest

\$36+ /guest for 3 paired beverages
\$48+ /guest for 4 paired beverages

SNACKS

SMOKED CAULIFLOWER FLORETS cauliflower ranch, toasted almonds +10
OYSTERS ON A HALF SHELL cucumber-rosewater gelee, smoked trout roe half dz +24 /dz + 45
BURROUGHS CHICKEN LIVER MOUSSE summer squash tapenade, pomegranate-cayenne +14
TOSCANO BROS. BREAD cultured nori butter, for the table +5

FIRST

LAST OF THE SUMMER SALAD Sparkling Chenin Blanc, Nicolas Brunet
Chanterais melons, dirty girl strawberries, heirloom tomatoes, chilled tomato fume, cilantro blossoms
BUTTERMILK FRIED CHICKEN Bamboo Pilsner, Dokkaebier
brined and sous vide thigh meat, cilantro chimichurri mayo, lemon salt, fermented radish
CHANNEL ISLAND ALBACORE + PEACH SALAD +3 Sauvignon Blanc, Domaine de Tremblay Quincy
olive oil poached, baby lettuce, wakame-buttermilk dressing, house shichimi chili
MARIN COAST WILD KING SALMON CRUDO +7 Sparkling Nigori Daiginjo, Heiwa Shuzo
meyer lemon brined and smoked, grapefruit segments avocado-meyer lemon cream, fennel pollen

SUPPLEMENT

GRILLED SPANISH OCTOPUS +23 Carinyena Blend, Coster del Olivers
roasted brussels sprouts, garlic cream, wild Chantelle conserva, chili oil
BURRATA DI ANDRIA TOAST +17 Chardonnay, Noria Wines
honey nut squash butter, toasted pepitas, Toscano olive-rosemary toast
PAN SEARED SCALLOPS +22 Pet-Nat, Sifer Wines Goret
fried chickpeas, beet hummus, Calabrian chili oil, trout roe, cilantro blossoms
EARLY GIRL TOMATO SOUP +20 Verdicchio, Classico del Castelli de Jessi
confit of Mt. Lassen trout, creme fraiche, herbs

MAIN

SUMMER SQUASH RIGATONI Rose, La Galatin, Bandol
summer squash, lobster mushrooms, cherry tomatoes, fermented Early Girl marinara, Pecorino Romano cheese
SF BLACK COD Junmai Ginjo Nama, "Super Dry" Akishika Shuzo
A la plancha, Early Girl tomato broth, fried cauliflower mushrooms, pickled young strawberries
SLOW BRAISED LAMB BELLY Syrah, Etienne Pochon Croz Hermitage
crispy new potatoes, basil persillade, Nates carrot ginger puree, port-huckleberry jus, grilled daikon
SONOMA LIBERTY DUCK LEG CONFIT +5 Rhone Blend, Juliette Avril
Dirty Girl farms heirloom beans and bacon, Jimmy Nardello romesco sauce, marinated cucumbers

DESSERT

STRAWBERRY CHOCOLATE TART Broadbent White Port
huckleberry cream, chocolate ganache, pate sucee, mint cream
PLUM-VANILLA PANNA COTTA Dolin Blanc Sweet Vermouth
fennel pollen meringue, plum compote
STEPLADDER CREAMERY CHEESE PLATE Broadbent Madeira Malmsey 10 Year
assortment of 3 cheeses, avocado honey, almond-sesame praline
POACHED PEACH Adonis
huckleberries, raspberries, vanilla syrup, mint, honeycomb cookie crunch



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.