

THANK YOU FOR THE
AMAZING 12+ YEARS!
SEE YOU SOON AT OUR NEW VENTURES:
STAY TUNED @CASSAVASF ON INSTAGRAM

CASSAVA

SAN FRANCISCO

3 COURSE PRIX FIXE
FAMILY STYLE

menu: 60 per guest
pairing: 40 per guest

ADDITIONS

- | | | |
|--------------------------|-----|---|
| HOUSE BAKED PARKER ROLLS | + 6 | garlic oil, local wakame butter |
| TRUFFLE CHEESE FRIES | + 8 | euvitis delicacies' truffle oil, grana padano, truffle mayo |

AMUSE (INDIVIDUAL)

BUTTERNUT SQUASH SOUP
herb oil

Junmai Ginjo Nama, Usake Winter,
Daitengu Shuzou, Fukushima, Japan

FIRST

BUTTERMILK FRIED CHICKEN
brined and sous vide thigh meat, calabrian chili aioli, lemon kosho

Sauvignon Blanc, Domaine de Tremblay,
Quincy, Loire, France

TOMATERO FARMS HEIRLOOM TOMATO + BURRATA
buttermilk hijiki ranch dressing, basil-dill oil,
crispy rice + amaranth

MAIN

HOUSE RIGATONI
delicata squash, sheep ricotta, heirloom tomatoes

Cabernet Sauvignon Blend,
Duluc de Branaire-Ducru, St Estephe,
Bordeaux, France

SONOMA DUCK LEG CONFIT
stewed gigante beans, duck jus, heart of palm

ROASTED POTATOES + BRUSSELS SPROUTS
leek vinaigrette, Spanish octopus

DESSERT

RED WINE POACHED PEAR
crème anglaise, blood orange sorbet (vegan without dairy)

Dolin Blanc

BUTTERSCOTCH PANNA COTTA PARFAIT
almond streusel, stewed apple

SF Ordinance Surcharge of 5% and Service Fee of 20% will be added to your check in place of traditional tips, pooled and split equally among entire staff and to pay for benefits. Please kindly limit up to 2 credit cards per table splitting equally.

