

CHEF PICKS

LET US CHOOSE
YOUR ADVENTURE
125

BEVERAGE PAIRING
75

TRUFFLE EGG
22

"CHAMPAGNE TOAST"
8

"GO TO THE MARKET, SEE WHAT'S GOOD & COOK IT"

MIXED CHICORY, SMOKED DATE VINAIGRETTE, CITRUSQUAT, RED WALNUT
21

MIXED WINTER CITRUS, MEZCAL CHAMOY, MEYER LEMON TAJIN
20

BURRATA, BRAISED LEEK, NORI, RT SOURDOUGH
23

VERMILION ROCKFISH, TANGELO AGUACHILE, POMELO, FENNEL
25

DUNGENESS "CRAB LOUIE", BLOOD ORANGE, MARCONA ALMOND, YUZU KOSHO
33

.....

FRIED RICE A LA PLANCHA, WINTER CITRUS, FRIED KUMQUAT, SCALLION
29

CANNELLONI, BRAISED BEEF, BROCCOLINI, SCALLION
32

LINGUINE, CHANTERELLE, AGED PARMESAN, SMOKED EGG YOLK
35

TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL
32

.....

"TIKKA MASALA" PIEROGI, RICOTTA, KOGINUT SQUASH, MINT, ARUGULA
35

MISO BLACK COD, JAPANESE CURRY, WINTER RADISH, WASABI
41

PORK SCHNITZEL, COFFEE JUS, PRESERVED CHICORY, LEMON
37

21 DAY DRY AGED RIBEYE, ROASTED GARLIC BEURRE BLANC, MEYER LEMON
49

**RICH
TABLE**

CLASSIC BITES

RICH TABLE SOURDOUGH
HOUSE CULTURED BUTTER
5

SARDINE CHIP
HORSERADISH CRÈME FRAÎCHE
4 EA

DRIED PORCINI DOUGHNUTS
RACLETTE
13

AGED BEEF DUMPLING
RT CHILI CRUNCH
5.25 EA

TAKE SOME FAVORITES HOME
HOUSE CULTURED BUTTER
7

RT CHILI CRUNCH
9

UMAMI POWDER
8

SIGNED RICH TABLE COOKBOOK
35



* CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD BORNE ILLNESS
*6.5% SURCHARGE WILL BE ADDED TO ALL SALES DUE TO THE RISING OPERATING COSTS IN SF/CA

**CHEF de CUISINE-
DEXTER FERNANDEZ**

MARKET BITES

KALUGA CAVIAR
SUNCHOKE LATKE
ROASTED APPLE BUTTER
25 EA

BLACK TRUFFLE
SMOKED JIDORI HEN EGG
CRÈME FRAÎCHE, POTATO
22 EA

CHICKEN LIVER MOUSSE
DUCK FAT MADELEINE, POPPY SEED
CITRUS ARMAGNAC MARMALADE
16

BLUEFIN TORO TOAST
YUZU KOSHO, JAPANESE MILK BREAD
25

CAULIFLOWER TOSTADA
VADOUVAN SALSA MACHA
11 EA

RADICCHIO, CAESAR DRESSING
ANCHOVY, PARMESAN
8 EA

HOG ISLAND OYSTERS ON THE 1/2
FENNEL PERNOD MIGNONETTE
4.25 EA