

**CHEF PICKS**  
 LET US CHOOSE  
 YOUR ADVENTURE  
 125  
**BEVERAGE PAIRING**  
 75  
**TRUFFLE EGG**  
 22  
**"CHAMPAGNE TOAST"**  
 8

**MARKET BITES**

KALUGA CAVIAR  
 SUNCHOKE LATKE  
 ROASTED APPLE BUTTER  
 25 EA

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

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

CHICKEN LIVER MOUSSE  
 TEXAS TOAST, SHALLOT  
 CITRUS ARMAGNAC MARMALADE  
 16

CAULIFLOWER TOSTADA  
 GREEN GARLIC SALSA VERDE, CILANTRO  
 12 EA

**HOG ISLAND OYSTERS ON THE ½**  
 FENNEL PERNOD MIGNONETTE  
 4.25 EA

BLACK COD COLLAR, MANDARIN SWEET & SOUR, SESAME	14
MIXED CHICORY, SPRING ONION & GINGER VINAIGRETTE, ALMOND, CORIANDER	21
TORO TOAST, YUZU KOSHO, JAPANESE MILK BREAD	25
MIXED WINTER CITRUS, MEZCAL CHAMOY, MEYER LEMON TAJIN	20
BURRATA, BRAISED LEEK, NORI, GARLIC MISO SOURDOUGH	23
HAMACHI CRUDO, VADOUVAN SALSA MACHA, MANDARIN, WHITE ONION	26
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FRIED RICE A LA PLANCHA, WINTER CITRUS, FRIED KUMQUAT, SCALLION	29
CANNELLONI, BRAISED BEEF, BROCCOLINI, SCALLION	31
LINGUINE, CHANTERELLE, AGED PARMESAN, SMOKED EGG YOLK	30
TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL	32
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"TIKKA MASALA" PIEROGI, RICOTTA, KOGINUT SQUASH, MINT, ARUGULA	35
MISO BLACK COD, JAPANESE CURRY, WINTER RADISH, WASABI	38
PORK SCHNITZEL, COFFEE JUS, PRESERVED CHICORY, LEMON	38
21 DAY DRY AGED RIBEYE, BLACK BEAN, GREEN GARLIC, CRAB BUTTER	34

**RICH  
 TABLE**

**CHEF de CUISINE-  
 DEXTER FERNANDEZ**

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

**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 APPLIED TO ALL SALES DUE TO THE RISING OPERATIONAL COSTS