

CHEF PICKS

LET US CHOOSE  
YOUR ADVENTURE

120

BEVERAGE PAIRING

75

CAVIAR SUPPLEMENT

29

CHAMPAGNE TOAST

6

MARKET BITES  
TSAR NICOULAI 'ESTATE' CAVIAR  
"ARPÈGE" EGG, SMOKED JIDORI HEN EGG  
MAPLE CRÈME FRAÎCHE, BACON  
29

BLUE FIN TORO TOAST  
YUZU KOSHO, JAPANESE MILK BREAD  
25

CHICKEN LIVER MOUSSE  
DOUGLAS FIR LEVAIN BREAD PUDDING  
PICKLED RAISINS, CANDIED WALNUTS  
15

CHAWANMUSHI  
DUNGENESS CRAB  
LIME, SHISO  
10 EA

SUNCHOKE GYOZA  
MANDARIN PONZU  
11

CARA CARA, POMELO  
JASMINE, MINT  
19

HOG ISLAND OYSTERS ON THE ½  
KIWI SUNOMONO  
4.25 EA

| "GO TO THE MARKET, SEE WHAT'S GOOD & COOK IT"                                         |  |    |
|---------------------------------------------------------------------------------------|--|----|
| RED LITTLE GEMS, ROASTED BEET, PICKLED JIDORI EGG, HORSERADISH                        |  | 19 |
| BURRATA, SAAG, FULL BELLY SUN-DRIED TOMATOES, ROTI                                    |  | 22 |
| WILD KING SALMON CRUDO, SORREL, RHUBARB, OLIVE OIL                                    |  | 28 |
| ROASTED CAULIFLOWER, GREEN APPLE CURRY, PISTACHIO, LIME                               |  | 19 |
| DUNGENESS CRAB SALAD, SPAGHETTI SQUASH, PINK POMELO, RED CURRY, MINT                  |  | 25 |
| .....                                                                                 |  |    |
| FRIED RICE A LA PLANCHA, MOREL MUSHROOM, ROASTED GARLIC                               |  | 31 |
| TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL                                      |  | 29 |
| RT RAMEN-ALFREDO, DUNGENESS CRAB, MEYER LEMON-SANSHO, KIWI                            |  | 32 |
| BAKED RIGATONI, AGED BEEF, COWGIRL CREAMERY WAGON WHEEL, PICKLED SPRING ONION         |  | 30 |
| LINGUINE, MANILA CLAM, FIRST OF THE SEASON ASPARAGUS, DAIKON                          |  | 29 |
| .....                                                                                 |  |    |
| 48 HOUR CHILI, DELICATA SQUASH, BABY POTATO, TOMARASHI, SOUR CREAM, CORN BREAD        |  | 37 |
| MACFARLAND TROUT, BLOOD ORANGE CIOPPINO, FENNEL, PICKLED GINGER, DOUGLAS FIR CROUTONS |  | 41 |
| PORK CHOP, THOMPSON GRAPE-CHARSIU, BROCCOLI, RUTABAGA MUSTARD                         |  | 42 |
| 21 DAY DRY AGED RIBEYE "ANIMAL STYLE", CARAMELIZED ONION, WEDGE POTATO                |  | 49 |

\* 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

RICH  
TABLE

CHEF de CUISINE - GIZELA HO

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  
WHOLE LOAF  
9

HOUSE CULTURED BUTTER  
7

RT CHILI CRUNCH  
9

UMAMI POWDER  
8

SIGNED RICH TABLE COOKBOOK  
35

