

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

PACIFIC GOLD RESERVE 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, ONION SPROUT, MEYER LEMON, GREEN GARLIC 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
CANNELONI, 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