

CHEF PICKS

LET US CHOOSE
YOUR ADVENTURE

120

BEVERAGE PAIRING

75

CAVIAR SUPPLEMENT

29

CHAMPAGNE TOAST

6

MARKET BITES

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

29

BLUE FIN TORO TOAST
YUZU KOSHO, JAPANESE MILK BREAD

26

CHICKEN LIVER MOUSSE
BABKA, ROASTED STRAWBERRY
TOASTED WALNUT

15

CHAWANMUSHI
DUNGENESS CRAB, LIME, SHISO

10 EA

SUGAR SNAP PEAS
HORSERADISH, HONEY MUSTARD

19

SUNCHOKES GYOZA
MANDARIN PONZU

11

ARTICHOKE TOAST
GRILLED LEVAIN
DILL SHMEAR, AGED PARMESAN

11

SWEET POTATO PIEROGI
SNOW PEA SHOOTS, LABNEH
HERB CHUTNEY

12

HOG ISLAND OYSTERS ON THE ½
RHUBARB JARDINIÈRE

4.25 EA

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

RED LITTLE GEMS, ROASTED BEET, PICKLED JIDORI EGG, HORSERADISH

20

BURRATA, SAAG, FULL BELLY SUN-DRIED TOMATO, ROTI

23

HIRAMASA AMBERJACK CRUDO, SORREL, RHUBARB, OLIVE OIL

28

STUFFED ARTICHOKE, CELTUCE, CALABRIAN CHILI AIOLI, MEYER LEMON

21

ZUCKERMAN'S ASPARAGUS, RAMYUM "GRIBICHE", SESAME CRUMBLE, SCALLION

22

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FRIED RICE A LA PLANCHA, MOREL & CHANTERELLE MUSHROOM, ROASTED GARLIC

31

TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL

30

BAKED RIGATONI, AGED BEEF, COWGIRL CREAMERY WAGON WHEEL, PICKLED SPRING ONION

30

LINGUINE, MANILA CLAM, FIRST OF THE SEASON ASPARAGUS, DAIKON

29

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SPRING VEGETABLE TARTINE, FERMENTED BLACK BEAN, SMOKED BUTTER, JOSEY BAKER SEED FEAST

38

WHITE MISO COD, ENGLISH PEA, PRESERVED CHERRY BLOSSOM, CHERRY

41

GRILLED LEMONGRASS PORK, NUOC CHAM, RHUBARB, PISTACHIO

42

21 DAY DRY AGED RIBEYE "ANIMAL STYLE", CARAMELIZED ONION, WEDGE POTATO

49

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



* 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