

CHEF PICKS

LET US CHOOSE
YOUR ADVENTURE
125

BEVERAGE PAIRING
75

TRUFFLE EGG
22

"CHAMPAGNE TOAST"
8

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
SQUASH "TWINKIE", CRÈME FRAÎCHE
CITRUS MARMALADE, RED WALNUT
16

BLUEFIN TORO TOAST
YUZU KOSHO, JAPANESE MILK BREAD
25

RED KURI SQUASH TAQUITO
PT REYES TOMA
11 EA

MUSHROOM TART, HOISIN, GINGER
GARLIC, SCALLION, FIVE SPICE
24

HOG ISLAND OYSTERS ON THE ½
KIWI "COCKTAIL" MIGNONETTE
4.25 EA

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

MIXED CHICORY, ROASTED APPLE VINAIGRETTE, RED WALNUT RELISH
21

MIXED WINTER CITRUS, SESAME LABNEH, HARISSA GOCHUJANG
20

BURRATA, CITRON-GINGER TAPENADE, ALMOND, DOUGLAS FIR "GARLIC BREAD"
23

ALBACORE TATAKI, PISTACHIO SSAMJANG, GRAPEFRUIT, SHISO
25

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

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FRIED RICE A LA PLANCHA, "KALE CAESAR", PARMESAN
29

CANNELLONI, BRAISED BEEF, BROCCOLINI, SCALLION
32

TAJARIN, PÉRIGORD BLACK TRUFFLE, POMEGRANATE
35

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
41

GRILLED PORK CHOP, BAKAR, SAMBAL MATAH, ARROWHEAD CABBAGE, SATSUMA
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