

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
25

CHICKEN LIVER MOUSSE
DUCK FAT MADELEINES
STRAWBERRIES, MINT
15

FULL BELLY FARMS NEW POTATOES
sour cream & onion, NORI
17

"PEACHES & CREAM"
BLACK TRUFFLES, CRÈME FRAÎCHE
CORIANDER
22

AGED PARMESAN CHAWANMUSHI
SWEET PEPPERS, BASIL
13

LITTLE GEM "WEDGE"
SF BAY ANCHOVY, DUCK EGG YOLK
CAESAR DRESSING
11 EA

HOG ISLAND OYSTERS ON THE ½
PICKLED BLUEBERRY MIGNONETTE
4.25 EA

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

LITTLE GEMS, GINGER-PEA DRESSING, POPPED SORGHUM, TOGARASHI
20

BURRATA, SAAG, FULL BELLY SUN-DRIED TOMATO, ROTI
23

MARKET CUCUMBERS, TAHINI, GARLIC SESAME CRUMBLE
19

LOCAL HALIBUT, STRAWBERRY AGUACHILE, RAU RAM, RADISH
25

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LINGUINE, PACIFIC MUSSELS, PORCINI, DOUGLAS FIR
32

FRIED RICE A LA PLANCHA, SWEET SUMMER CORN, LAP CHEONG, CORIANDER
31

TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL
30

CAMPANELLE, PISTACHIO-RAMP PESTO, ENGLISH PEAS, MINT
29

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"RATATOUILLE", ANINA EGGPLANT, SUMMER SQUASH, HEIRLOOM TOMATO, LEMON VERBENA CURRY
38

GOCHUJANG BLACK COD, SHISHITO PEPPER, GYPSY PEPPER TARTAR SAUCE, THAI BASIL
41

GRILLED PORK COLLAR, CHERRY SWEET & SOUR, NAPA CABBAGE, CUCUMBER, SESAME
42

21 DAY DRY AGED RIBEYE, PEACH SALSA, CORIANDER, RED SHISO
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