

**CHEF PICKS**  
 LET US CHOOSE  
 YOUR ADVENTURE  
 125  
**BEVERAGE PAIRING**  
 75  
**TRUFFLE EGG**  
 22  
**"CHAMPAGNE TOAST"**  
 10

**RICH  
TABLE**

**MARKET BITES**

RICH TABLE SOURDOUGH  
 HOUSE CULTURED BUTTER  
 7

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

POULTRY LIVER MOUSSE  
 TEXAS TOAST, ROASTED CHERRY JAM  
 CRISPY DUCK SKIN  
 18

ANCHOVY & HASS AVOCADO TOSTADA  
 PICO DE GALLO VERDE, NASTURTIUM  
 14

**MIRIMICHI OYSTERS ON THE ½**  
 KINILAW CALAMANSI MIGNONETTE  
 4.25 EA

CALIFORNIA WHITE STURGEON CAVIAR, SMOKED COD RILLETES, HEIRLOOM CORNBREAD	35
SUMMER LETTUCE MIX, GINGER & BERRY VINAIGRETTE, SUNFLOWER SEED, BLACKBERRY, TOKYO TURNIP	19
TORO TOAST, YUZU KOSHO, JAPANESE MILK BREAD	25
CHILLED STONE FRUIT, COCONUT, THAI BASIL, SERRANO	20
BURRATA, GRILLED SOURDOUGH, EGGPLANT CAPONATA, FENNEL POLLEN	18
SF BAY HALIBUT CRUDO, STRAWBERRY, PINK PEPPERCORN SALSA MACHA, WHITE ONION	26
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SPAGHETTI, SUMMER SQUASH, ESPELETTE MISO, FERMENTED PEPPER BREADCRUMB, BASIL	29
FRIED RICE A LA PLANCHA, MOREL, RAMP, ENGLISH PEA, SESAME	31
BEEF RENDANG AGNOLOTTI, PICKLED FRESNO PEPPER, BLUE LAKE BEAN, TATSOI	32
TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL	32
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HOJA SANTA DOLMA, FAVA LEAF PIPIÁN, AVOCADO, GREEN STRAWBERRY, MT EITAN FETA	32
CALIFORNIA KING SALMON, ARROWHEAD CABBAGE, CELERY ROOT, LOVAGE	40
FRIED PORK CHOP, RAU RAM REMOULADE, RED LITTLE GEM, MEYER LEMON NUOC CHAM	38
21 DAY DRY AGED RIBEYE, NANTES CARROT, BEEF FAT BÉARNAISE	42

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

**TAKE SOME FAVORITES HOME**  
 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  
 \*4.5% SURCHARGE WILL BE APPLIED TO ALL SALES DUE TO RISING OPERATIONAL COSTS