

CHEF PICKS
 LET US CHOOSE
 YOUR ADVENTURE
 125
BEVERAGE PAIRING
 75
TRUFFLE EGG
 22
"CHAMPAGNE TOAST"
 8

**RICH
 TABLE**

MARKET BITES

BLACK COD COLLAR
 MANDARIN SWEET & SOUR, SESAME
 14

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

CHICKEN LIVER MOUSSE
 TEXAS TOAST, SHALLOT
 CITRUS ARMAGNAC MARMALADE
 16

BONE MARROW TOSTADA
 GREEN GARLIC SALSA VERDE, CORIANDER
 24

SEA CUP OYSTERS ON THE ½
 STRAWBERRY SHISO MIGNONETTE
 4.25 EA

KALUGA CAVIAR, SMOKED COD RILLETES, HEIRLOOM CORNBREAD	35
SPRING LETTUCE MIX, SPRING ONION & GINGER VINAIGRETTE, ALMOND, CORIANDER	21
TORO TOAST, YUZU KOSHO, JAPANESE MILK BREAD	25
SUGAR SNAP PEAS, HONEY MUSTARD, HORSERADISH	20
BURRATA, KRAUT SPROUT, LEMON, GREEN GARLIC SOURDOUGH	20
HAMACHI CRUDO, VADOUVAN SALSA MACHA, MANDARIN, WHITE ONION	26
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SPAGHETTI, FAVA GREENS, PRESERVED MEYER LEMON, DRY FRY CRUMBLE	27
DUNGENESS CRAB CONGEE, HOT & SOUR, KOHLRABI	36
TONNARELLI, SEA URCHIN "CACIO E PEPE", IDIAZABAL	32
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CAULIFLOWER PIBIL, HABANERO KUMQUAT PICO DE GALLO, MIXED RICE	28
MISO BLACK COD, SPRING ONION SOUBISE, ALLIUM GREMOLATA, PICKLED GINGER	38
FRIED PORK CHOP, RAU RAM REMOULADE, BABY CHARD, MEYER LEMON NUOC CHAM	38
21 DAY DRY AGED RIBEYE, ASPARAGUS, GREEN GARLIC, BÉARNAISE	40

*"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