



RT BISTRO

SAN FRANCISCO

CHEF DE CUISINE
BILL WANG

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

BITES

KALUGA CAVIAR DRIED PORCINI DOUGHNUTS DOUGLAS FIR RANCH. CHIVE	39
OYSTERS ON THE ½ PURPLE SHISO MIGNONETTE	4.50
MARINATED OLIVES PRESERVED MEYER LEMON. CELERY	8
SHINKO PEAR CHÈVRE. HOUSE MADE PANCETTA LEMON THYME	15
BLACK TRUFFLE SMOKED JIDORI HEN EGG POTATO. CRÈME FRAICHE	22
BAY SHRIMP LOUIE PURPLE DAIKON. RED ENDIVE SHIRO VINAIGRETTE	16
BREAD & BUTTER RT SOURDOUGH. WILD FENNEL HOUSE CULTURED BUTTER	7



APPETIZERS

KANPACHI CRUDO TAIWANESE 5 FLAVOR SAUCE STRAWBERRY	21
PENCIL ASPARAGUS TOASTED ALMOND & WALNUT THAI BASIL AIOLI	18
BEEF TARTARE SESAME AIOLI. TOKYO TURNIP FRIED WONTON CHIPS	19
SWEET POTATO TEMPURA SAFFRON AIOLI. CANDIED WALNUT	18
DUNGENESS CRAB "THERMIDOR" SHARED CULTURES MISO. POMELO "CHAMPIGNON DE PARIS"	32
CALI "CROQUE" RT SOURDOUGH. DATE BUTTER BABY FAVA BEANS. CALIFORNIA CHEDDAR CONFIT LEMON	17

SALAD

RT BISTRO SALAD SHERRY VINAIGRETTE CARROTS. HERBS	23
SPRING PEA "CAESAR" SUGAR SNAP PEA SHOOTS FENNEL. LEVAIN CHIPS AGED PARMESAN	21

PASTA

BAKED RIGATONI & CHEESE DUNGENESS CRAB BISQUE. MOZZARELLA PICKLED GINGER	29
ONE LAYER LASAGNA BUTTERNUT SQUASH. BLACK TRUFFLE POINT REYES TOMA	29

ENTREE

MT. LASSEN TROUT POMEGRANATE TARTAR SAUCE LITTLE GEMS. DIJON VINAIGRETTE	35
BRAISED PORK CHEEK POMME PURÉE. "PEAS & CARROTS" STRAWBERRY SOFRITO	29
S.F. DUCK "L'ORANGE" MANDARIN SWEET N' SOUR. CHICORY ORANGE HONEY. KOSHIIKARI RICE	41
DRY AGED NY STRIP PRUNE ARMAGNAC JAM POTATO LEEK MILLE-FEUILLE	49
RT BISTRO BURGER DILL PICKLED ONION. CALIFORNIA CHEDDAR RT BISTRO SAUCE. TRIPLE COOKED FRIES	30

TAKE HOME OUR FAVORITES

UMAMI POWDER	8
RT CHILI CRUNCH	9
WILD FENNEL LEVAIN	9
HOUSE CULTURED BUTTER	7
SIGNED RT 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