

CHEF PICKS

95 – PER PERSON
PARTICIPATION BY THE
ENTIRE TABLE IS REQUIRED
PAIRINGS – 75

CAVIAR

BUTTERMILK BISCUIT
TSAR NICOULAI
14

BREAD & BUTTER

DOUGLAS FIR LEVAIN
HOUSE CULTURED BUTTER
2.50

BREAD TO GO
7

BITES

DRIED PORCINI DOUGHNUTS,
RACLETTE
9

SARDINE CHIP,
HORSERADISH CRÈME FRAICHE
2

XIAO LONG BAO,
KALE SALSA VERDE
5

KOREAN BBQ
YELLOWTAIL COLLAR
APPLE RELISH
11

BRANDADE HUSHPUPPIES,
TARTAR SAUCE
9

CHICKEN LIVER MOUSSE,
BUTTERNUT SQUASH MOLE,
CORIANDER, PICKLES
9

BRUSSELS SPROUT CAESAR
COTIJA, BREAD CRUMBS
9

OYSTERS ON THE ½

ISLAND CREEK - MA
BLOODY MARY COCKTAIL SAUCE
3.75 EA

OCTOPUS, SESAME OIL, HAWAIIAN HEARTS OF PALM, PEAR
19

BURRATA, CAULIFLOWER TIKKA MASALA, CAPER, RAISIN
15

GRILLED CA YELLOWTAIL, PONZU, RADISH, POMEGRANATE
17

BEEF TARTARE, SUSHI RICE, FURIKAKE, NORI
16

TONNARELLI, SEA URCHIN CACIO E PEPE, IDIAZABAL
20

TAJARIN, BURGUNDY BLACK TRUFFLES, AGED PARMESAN
24

LASAGNA BOLOGNESE, CRISPY POTATO, BORDELAISE, HORSERADISH
17

TAGLIATELLE, BROCCOLI GREMOLATA, CALABRIAN CHILI, PINE NUTS
17

RICOTTA PIEROGIS, ROASTED SQUASH, CHICORIES, VADOUVAN
27

BLACK COD, SZECHUAN CUCUMBER SALAD, SHIITAKE, SCALLION
30

PORK CHOP AL PASTOR, ASIAN PEAR, TOMATILLO, SALSA ROJA
32

DRY AGED RIBEYE, CHANTERELLES, BLACK GARLIC, WHITE MISO
36

IN RESPONSE TO SAN FRANCISCO EMPLOYEE MANDATES A 4% SURCHARGE WILL BE ADDED TO ALL SALES
*CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD BORNE ILLNESS

RICH
TABLE

CHEF de CUISINE
BRANDON RICE

ALL OF OUR INGREDIENTS
ARE SOURCED FROM THE
BEST PLACES POSSIBLE
IF YOU'D LIKE TO KNOW
MORE, JUST ASK

FOR NEWS FIND US ON
FACEBOOK

AND FOLLOW US ON
TWITTER & INSTAGRAM
[@RICHTABLE](#)

199 GOUGH ST
P. 415.355.9085
WWW.RICHTABLESF.COM

OCTOBER 20, 2017

