

CHEF PICKS

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

KING SALMON TARTARE, NIÇOISE SALAD, MISO VINAIGRETTE
18

BURRATA, HEIRLOOM TOMATO, PLUOT, TORN BREAD
16

CAVIAR

BUTTERMILK BISCUIT
TSAR NICOULAI
14

GRILLED AVOCADO, WATERMELON, BABA GANOUSH, JALAPEÑO
17

BEEF TARTARE, SHOESTRING POTATOES, "BERNAISE"
16

BREAD & BUTTER

DOUGLAS FIR LEVAIN
HOUSE CULTURED BUTTER
2.50

AGED BEEF AGNOLOTTI, BORDELAISE, CRISPY POTATO, HORSERADISH
19

BREAD TO GO
7

BUTTER TO GO
6

TAJARIN, SEA URCHIN, CACIO E PEPE, IDIAZABAL
19

BITES

DRIED PORCINI DOUGHNUTS,
RACLETTE
9

BUCATINI, SHELLING BEANS, SPICY BREAD CRUMBS, MITICA SARDO
18

SARDINE CHIP,
HORSERADISH CRÈME FRAICHE
2

TAGLIATELLE, CHANTERELLES, DOUGLAS FIR CRÈME FRAICHE
20

FIG TOAST, GOAT CHEESE
WALNUT
9

XIAO LONG BAO
KALE SALSA VERDE
5

RICOTTA PIEROGIS, RATATOUILLE, CAMELIZED GARLIC, ROMESCO
29

GODDESS MELON,
SUNFLOWER, ESPÉLETTE
9

BEER BATTERED LING COD, SQUASH BLOSSOM TARTAR SAUCE
33

CHICKEN LIVER MOUSSE,
GRILLED PEACH,
CHOW CHOW
9

PORK CHOP AL PASTOR, ASIAN PEAR, SALSA ROJA, TOMATILLO
33

AGED RIBEYE, HEIRLOOM TOMATO, GREEN GODDESS, FRIED OYSTER
39

OYSTERS ON THE 1/2

GRASSY BAR - CA
MELON CORIANDER MIGNONETTE
3.75 EA

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 FOODBORNE ILLNESS



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

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199 GOUGH ST
P. 415.355.9085
WWW.RICHTABLESF.COM

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