CHEF PICKS

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

CAVIAR

FRIED CHICKEN MADELEINE,
TSAR NICOULAI
14

BREAD & BUTTER

DOUGLAS FIR LEVAIN
HOUSE CULTURED BUTTER
2.50

BUTTER TO GO
6

BREAD TO GO
7

BITES

DRIED PORCINI DOUGHNUTS,
RACLETTE
9

SARDINE CHIP,
HORSERADISH CRÈME FRAICHE
2

BRANDADE HUSHPUPPIES,
GREEN GARLIC RAVIGOTE
9

CHICKEN LIVER MOUSSE,
MILK, HONEY, BLACK SESAME
9

LITTLE GEMS, ALMOND
HERB YOGURT
9

XIAO LONG BAO
KALE SALSA VERDE
5

OYSTERS ON THE ½

GRASSY BAR - CA
MARINATED CUCUMBER
3.75 EA

ASPARAGUS, RAMEN STOCK, SESAME, SOFT BOILED EGG
16

BEEF TARTARE, SUSHI RICE, SEA URCHIN, TEMPURA
20

BURRATA "SAAG PANEER", GRILLED BREAD, BARHI DATE
15

GRILLED AVOCADO, SMOKED TROUT SCHMEAR, SEEDS & SPROUTS
17

SPAGHETTI, OCTOPUS SCAMPI, BROCCOLINI
19

AGED BEEF AGNOLOTTI, MISO SOUP, BONE MARROW, SHIITAKE
17

BLACK TRUMPET LO MEIN, HOISIN, SCALLION
21

TAGLIATELLE, ASPARAGUS CARBONARA, TROUT ROE, AGED GOUDA
19

SWEET POTATO PIEROGIS, SMOKED GOUDA, MAITAKE, SORREL
26

GRILLED MT. LASSEN TROUT, RUTABAGA, KUMQUAT, KABAYAKI
31

PORK CHOP SCHNITZEL, ASPARAGUS, SAUCE GRIBICHE
33

DRY AGED RIBEYE, EASTERN CAROLINA BBQ CONDIMENTS
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

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