

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 HASH BROWNS,
GRIBICHE, TOGARASHI
9

CHICKEN LIVER BANH MI,
FERMENTED JALAPENO,
9

XIAO LONG BAO
KALE SALSA VERDE
5

WHITE ANCHOVY TOAST,
SMOKED GOUDA, CRUDITÉS,
MISO BAGNA CADA
9

OYSTERS ON THE 1/2

DRAKES BAY - CA
RED YUZU KOSHO MIGNONETTE
3.75 EA

SPRING VEGETABLES, GOAT CHEESE, CHERRY, CHICKEN SKIN
16

BURRATA, STRAWBERRY GAZPACHO, OLIVE OIL, RADISH, GREEN GARLIC
15

CUCUMBER, AVOCADO, RAMP KIMCHI, SUNFLOWER
17

BEEF TARTARE, PASTRAMI SPICE, CHERRY MUSTARD, SAUERKRAUT
16

AGED BEEF AGNOLOTTI, YELLOW EYE BEANS, KALE, GOUDA
17

TAJARIN, OLIVIER'S BACON, ENGLISH PEA, MINT, MITICA SARDO
20

SOFTSHELL CRAB LO MEIN, GINGER, SCALLION, BLACK PEPPER
23

RIGATONI, BROWN BUTTER, COTIJA, BEE POLLEN
18

RICOTTA PIEROGIS, CREAMED MORELS, ENGLISH PEA CHIMICHURRI
30

ROCK COD, FERMENTED BLACK BEAN, APRICOT, YELLOW CORN
33

PORK CHOP CHAR SIU, PEACH MUSTARD, BOK CHOY
33

DRY AGED RIBEYE, PATATAS BRAVAS, ROMESCO, CARAMELIZED GARLIC
38

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



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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