

Discover the San Francisco Bay Area

ALWAYS IN SEASON: RICH TABLE

A Hayes Valley haven for everything local

Showcasing local farms and just-picked produce has become status quo at many San Francisco restaurants. But even in the city's food-centric world of ultra-fresh, hyper-local dining, Rich Table, in the Hayes Valley neighborhood, stands out. The restaurant's husband and wife team of chefs Evan and Sarah Rich, who each honed their skills at top-tier restaurants such as Michael Mina and Coi, have deeply rooted connections with the region's best farms and food purveyors. These close relationships with local growers are reflected on the menu at their intimate but relaxed 60-seat restaurant.

Chefs Evan and Sara Rich were drawn to San Francisco largely by the amazing local produce they could feature in their cooking.

Menu offerings, which change daily, feature a seasonally driven medley of California's specialty ingredients in surprising and delicious combinations. Chefs Evan and Sara aim to incorporate fresh California fruits and vegetables--like cherries from Lodi Farming, Inc., and dried plums from Northern California orchards. That makes for dynamic (and delicious) combinations, such as a rich pesto made with California walnuts dressing up house-made pasta with fresh scallops, or chanterelle mushrooms alongside local petrale sole. Want to know more about the farm-fresh ingredients on your plate? Rich Table's waitstaff is happy to share details on where the restaurant's ingredients are sourced.

