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Rich Ideas

Food worth mulling over long after it's gone



Rich Table's blue prawns with tonnato sauce and Little Gem lettuces

The food at Evan and Sara Rich's new restaurant, **Rich Table**, is full of winks and asides.

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A shadow of black olives flits across a salad of squid and sweet watermelon (\$14), keeping the dish's sweetness in check. Papery, transparent potato chips (\$7) are fried with sardines threaded through their centers--already Rich Table's main conversation piece. (Another one: Maz Naba's short but extraordinary wine list, divided into three flat price tiers.)

Blue prawns (\$25), tails curled around the plate in baroque ornamentation, become doubly luxurious when dabbed into a tangy *tonnato* sauce underneath. And the Riches are confident enough to forgo a sauce with roasted duck breast, serving the meat over tart shaved plums and summer-sweet corn kernels.

Even a final plate of Ossau-Iraty sheep's-milk cheese (\$4) comes with its own surprise ending: toasted levain, brushed with butter and honey, the bread fleetingly perfumed with fennel pollen.

Rich Table, 199 Gough St. (at Oak St.); 415-355-9085 or richtablesf.com