



THE VAULT

\$50.00 PRIX-FIXE LUNCH MENU

(EXCLUDING TAX AND SERVICE CHARGE)

PARKER HOUSE ROLLS

HOUSE CULTURED BUTTER Included

RED HAWK CHEESE FONDUE + 5/Person Supplement

CHICKEN LIVER MOUSSE + 4/Person Supplement

CHILLED MAINE LOBSTER SALAD + 10/Person Supplement

Appetizers

Please Choose Three, Served Family Style For The Table

LIVE OAK FARM GEM CAESAR Pecorino, Anchovy, Sourdough Crumble

VEGETABLE CRUDITE Raw & Pickled Seasonal Vegetables, Black Lime Ranch

CLASSIC SHRIMP COCKTAIL Horseradish, Lemon

SEAFOOD FRITTERS Fermented Chili, Nori Salt

GOLDEN CHICKEN NUGGETS Black Lime Ranch Dipping Sauce

ARTICHOKE & RAMP DIP Fresh Ricotta, Fines Herbes, Rye Crisps

Entrée

(All of the below selections will be offered to your guests)

QUINOA & SPRING VEGETABLES Roasted Carrots, Green Garlic, Toasted Marcona Almond

MCFARLAND SPRINGS TROUT Asparagus, Sauce Gribiche, Confit Fingerling Potatoes

YELLOWFIN TUNA NIÇOISE SALAD Dehydrated Black Olive, Bonito Flake, Potato, Egg, Tomato

THE VAULT BURGER Double Patty, Fiscalini Cheddar, Lettuce, Tomato Vinaigrette, Fries

Dessert

PASSION FRUIT TART Graham Cracker, Mango, Lychee Sorbet

JIVARA MILK CHOCOLATE CREMEUX Honey Comb, Sheep's Milk, Strawberry, Bee Pollen

MENU GUIDELINES

PARKER HOUSE ROLLS

Baked daily, house cultured butter and rolls are included in the menu. If you wish to add additional garnishes for the rolls, a per person supplement as indicated above applies.

THE VAULT PRIVATE DINING ROOM

In the Private Dining Room we ask that you pre select three starters to be served family style to your guests and then each guest will get their own choice of entrée and dessert when they arrive. You have the option to start your meal with various parker house roll garnishes, if you desire.

FAMILY STYLE

The style of serving food in which diners help themselves from a platter of food vs individually plated dishes. If you prefer this style, we can offer all courses in this method. This is still a coursed meal and we set out a platter for every 4-5 guests - so you won't be passing food down the table.

It's a great way to try a little bit of everything - and our most popular style of service.

BEVERAGES

All beverages are served on consumption, this means you are charged for exactly what is ordered. Wines are charged by bottle opened. We do not offer beverage packages at this time but you are welcome to set limits and caps on your bar offerings.

ALLERGIES & DIETARY PREFERENCES

Just choose the dishes that your whole group will enjoy. Is there a Vegetarian or Gluten Free guest in your group? We will make a special dish just for them, so pick items you think the rest of the group will love and let us worry about the dietary restrictions. Please note that any a la carte items ordered will be an additional charge.

TAXES & SERVICE

All groups will be subject to 20% taxable service charge, 5% taxable SF mandates, and 8.5% sales tax, above and beyond any pre-determined food & beverage minimums.