



THE VAULT

\$75.00 PRIX-FIXE DINNER MENU

(EXCLUDING TAX AND SERVICE CHARGE)

Raw Bar Platter

\$25/person Supplement

OYSTERS ON THE HALF SHELL Yuzu-Cucumber Granita

HALIBUT CRUDO Togarashi, Radish, Lemon, EVOO

CLASSIC SHRIMP COCKTAIL Horseradish, Lemon

CHILLED MAINE LOBSTER SALAD Green Garlic Aioli, Preserved Lemon, Celery

Appetizers

Please Choose Three, Served Family Style For The Table

LIVE OAK FARM GEM CAESAR Pecorino, Anchovy, Sourdough Crumble

CHICKEN LIVER MOUSSE Cherry Mostarda, Pickled Pearl Onions

SMOKED TENNESSEE HAM Seasonal Berries, Cucumber, Sorrel

IACOPI FARMS SPRING PEAS Avocado, Fresh Mozzarella, Yuzu Kosho

RIVERDOG BABY CARROTS Smoked Almond, Ras el Hanout, Quinoa

FULL BELLY FARM ARTICHOKEs Ricotta & Ramp Dip, Rye Crisps, EVOO

Entrée

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

COMTÉ-STUFFED TORTELLONI Rye Pasta, Chanterelle Mushrooms, Chervil Pistou

MONTEREY BAY WILD KING SALMON Asparagus, Sauce Gribiche, Confit Fingerling Potatoes

LIBERTY FARMS DUCK BREAST Confit Leg, Dirty Fried Rice, Blackberry, Tokyo Turnips

28-DAY DRY-AGED BEEF RIBEYE Roasted Brassicas, Korean Chili Paste, Kimchi Garlic Chive
(**\$8/person Supplement**)

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

are included with all menus

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 raw bar platters, 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.