

**PARKER HOUSE
ROLLS**

6 ROLLS BAKED IN HOUSE DAILY 7
served with Whipped Salted Butter

SNACKS

CHARRED SHISHITO PEPPERS 9
Togarashi, Garlic Aioli, Bonito flakes

HALF DOZEN OYSTERS 24
Mignonette, Cocktail Sauce

CHARCUTERIE BOARD 30
Duck Prosciutto, Pork Pâté, Duck Liver Mousse,
Cornichon, Mostarda, Sourdough

TATER TOTS 21
Smoked Trout Roe, Crème Faïche, Chives
1/2 oz Kaluga Caviar Supplement +55

STARTERS

THE VAULT CAESAR SALAD 17
Chilled Romaine Lettuce, Warm Croutons, Shaved Parmesan

DUNGENESS CRAB CAKE 19
Sourdough Crust, Avocado, Green Goddess

DI STEFANO BURRATA 18
Butternut Squash, Maitake Mushroom, Truffle Butter, Griddled Toast

SCALLOP CRUDO 23
Pomegranate, Finger Lime, Meyer Lemon, Scallion

POTATO SOUP 15
Yukon Gold Potatoes, Bacon Lardon, Crispy Leeks

HAND CUT BEEF TARTARE 21
Black Truffle Vinaigrette, Salt Cured Egg Yolk, Fines Herbes

MAINS

OCEAN TROUT 34
Celery Root Mash, Melted Leeks, Apple Salad, Cava Beurre Blanc

MUSHROOM RISOTTO 24
Maitake, Truffle Butter, Pickled Beech Mushrooms, Mizuna

LOBSTER "MAC & CHEESE" 35
Conchiglie Pasta, Fiscalini Cheddar, Black Truffle, Sourdough Crumble

SEARED DAYBOAT SCALLOPS 38
Parsnip Purée, Delicata Squash, Roasted Turnip

ROASTED CHICKEN THIGH 24
Creamed Corn, Potato, Truffle Jus

THE VAULT BURGER 19
Double Patty, Cheddar, Lettuce, Secret Sauce, Fries

STEAK FRITES 36
10 oz Charred Sirloin, House Fries, Bordelaise Sauce

DESSERTS

DARK CHOCOLATE MOUSSE CAKE 12
Vanilla Cream, Dulce De Leche

DUSTED BEIGNETS 12
Cinnamon, Apple Butter, Creme Anglaise

SLOW ROASTED PINEAPPLE 12
Warm Financier Cake, Pineapple Sorbet, Candied Macadamia Nuts

A 6% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. 2% propaine tax added to ensure a more comfirtable dining experience. 20% service charge added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.