



THE VAULT
garden

EASTER BRUNCH AT THE VAULT GARDEN
SUNDAY, APRIL 9, 2023

THREE COURSE TASTING MENU ~ 59

STARTERS

~ choice of ~

CHILLED SPRING PEA SOUP

Dungeness Crab, Meyer Lemon Crème Fraiche, Mint

SHRIMP & AVOCADO LOUIE

Spring Vegetables, Baby Lettuce, House 'Louie' Dressing

WAGYU BEEF CARPACCIO

Truffle Vinaigrette, Cremini Mushroom, Sylvestra

SUPPLEMENTS

1/2 DOZEN OYSTERS +27

Yuzu Koshu Gel, Aleppo Pepper, Micro Cilantro

CAVIAR SERVICE

The Caviar Company *by the ounce*

Soft Scrambled Egg, Savory Waffle, Chive

Golden Osetra 165 | Kaluga 105 | Smoked Trout Roe 35

ENTREES

~ choice of ~

SMOKED SALMON SOFT SCRAMBLE

Griddled Pain De Mie, Delta Asparagus, Béarnaise

AHI TUNA NIÇOISE

Olive Tapenade, Soft Boiled Egg, Haricot Vert

THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce, Secret Sauce, House Fries

ROASTED LAMB LOIN +17

Castelvetrano Olive, Marinated Artichokes, Chimichurri

DESSERTS

~ choice of ~

SUGAR DUSTED "PAIN PERDU"

Maple Butter

WARM MADELEINES

Whipped Cheesecake, Strawberry Jam

KID'S MENU

~ two-courses / 25 ~

THE "MINI" VAULT BURGER

Single Patty, Cheese & House Fries

SOFT SCRAMBLED EGGS

Two Eggs served with House Fries

FRENCH TOAST STICKS

Maple Butter

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 comfortable 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.