



THE VAULT
garden

EASTER BRUNCH 2026

THREE COURSE PRIX FIXE MENU ~ 65

STARTERS

- shared for the table -

DEVILED EGGS

Bacon Crumble

CRUSHED FAVAS

Chickpea Panisse

SMOKED SALMON MOUSSE

Everything Spice, Bagel Chips

ADDITIONS

1/2 DOZEN OYSTERS +27

Apple-Horseradish Mignonette

POTATO PAVE "TOTS" +27

Crème Fraîche, Chive, Sieved Egg,
Royal White Sturgeon Caviar

ENTREES

- choice of -

LEEK & SPINACH FRITTATA

Whipped Ricotta, Spring Vegetables, Focaccia Croutons

GRILLED SALMON

Asparagus, Roasted Yam Hash, Bernaise Sauce

ROASTED LEG OF LAMB

Olive Oil Potatoes, English Peas, Mint Chimichurri

THE VAULT BURGER

Double Patty, Cheddar, Lettuce, Onions, Secret Sauce, Fries

DESSERTS

- choice of -

STRAWBERRY PAVLOVA

Poached Rhubarb, Basil, Lemon Curd

CARROT CAKE

Candied Walnuts, Whipped Cheesecake, Gingerbread Ice Cream

KID'S MENU

- two-courses 25 -

THE "MINI" VAULT BURGER

Single Patty, Cheese & House Fries

SOFT SCRAMBLED EGGS

Two Eggs served with Marble Potatoes

FRENCH TOAST STICKS

Cinnamon-Sugar, Crème Anglaise

A 8% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. 20% service charge added for all party sizes for holiday menus. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.