



THE VAULT
garden

EASTER BRUNCH AT THE VAULT GARDEN
SUNDAY, MARCH 31, 2024

THREE COURSE TASTING MENU ~ 59

STARTERS

~ shared for the table ~

PARKER HOUSE ROLLS

TRUFFLE DEVEILED EGGS

Togarashi, Chive

CRAB SPINACH DIP

Old Bay Spice

SALMON RILLETTES

Pickled Red Onion, Chili

ADDITIONS

1/2 DOZEN OYSTERS +27

Apple Cider Mignonette, Shallots, Black Pepper

POTATO PAVE "TOTS" +27

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

ENTREES

~ choice of ~

LEG OF LAMB SKEWER

Green Garlic Hummus, Favetta, Polenta Panisse

SPRING FRITATTA

English Peas, Foraged Mushrooms, Cippolini, Truffle-Parmesan Foam

ORA KING SALMON

Asparagus, Olive Oil Crushed Potatoes, Maltaise Sauce

LOBSTER-AVOCADO ROLL +25

Brown Butter Aioli, Old Bay Chips, Lobster Bisque

DESSERTS

~ choice of ~

LEMON TART

Meringue, Marinated Berries, Moscato

CHOCOLATE BUDINO

Brownie Crumble, Candied Cocoa Nibs, Chantily Cream

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

Cinnamon-Sugar, Chocolate Sauce

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.