

H A P P Y
Mother's Day

SUNDAY, MAY 14, 2023

THREE COURSE TASTING MENU ~ 59

Choose One Item From Each Course

STARTER

~ choice of ~

SMOKED SALMON CARPACCIO
Eggs Mimosa, Dill Cream, Pickled Beets, Crostini

POACHED EGG & TOAST
Asparagus & Mushroom Ragout, Leek Mousse, Griddled Sourdough

BUTTER LETTUCE SALAD
Fines Herbs, P'tit Basque Cheese, Granny Smith Apples, Dijon Vinaigrette

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

ENTREE

~ choice of ~

SPINACH & MUSHROOM QUICHE
Shaved Asparagus Salad, Meyer Lemon Vinaigrette

BAKED EGG SHAKSHUKA
Spiced Beef Merguez, Chickpeas, Polenta Croutons

GRILLED CHICKEN PAILLARD
Spring Vegetables, Crushed Peas, Dijonnaise, Parmesan

THE VAULT BURGER
Double Patty, Fiscalini Cheddar, Lettuce, Secret Sauce, House Fries

MAINE LOBSTER BLT +18
Avocado, Tomato Aioli, Lobster Bisque, Old Bay Chips

DESSERT

~ choice of ~

BAKED BANANA BREAD PUDDING
Apple Caramel, Candied Walnuts, Vanilla Cream

MEYER LEMON TART
Poppy Seed Crust, Rhubarb Glaze, Toasted Meringue

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.