SF RESTAURANT week

APRIL 10TH – 19TH, 2026

THREE-COURSE PRIX FIXE

75 PER PERSON

- whole table participation required -

STARTER

- choice of -

THE VAULT CAESAR SALAD
Romaine Lettuce, Croutons, Parmesan

LOBSTER BISQUE
Poached Lobster, Saffron, Fines Herbes

HAND CUT BEEF TARTARE *+5*
Black Truffle Vinaigrette, Salt Cured Egg Yolk

ADDITIONS

POTATO PAVE "TOTS" *+29*
Crème Fraîche, Chive, Sieved Egg, White Sturgeon Caviar

1/2 DOZEN OYSTERS *+28*
Bloody Mary Mignonette

ENTREE

- choice of -

ASPARAGUS & PEA RISOTTO
Black Truffle Butter, Lemon Agrumato, Parmesan Frico

GRILLED SALMON
Béarnaise, Charred Lemon

SLOW ROASTED PRIME RIB
Truffle Bordelaise

8oz FILET *+25* | **16oz NEW YORK** *+20*

8oz A5 WAGYU RIBEYE *+125*

SIDES FOR THE TABLE

Potato Purée | Creamed Spinach

DESSERT

GHIRADELLI CHOCOLATE-ESPRESSO BUDINO
Brownie, Crème Chantilly, Candied Nuts

A 8% surcharge is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. A 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