

SF RESTAURANT
week

APRIL 14-23, 2023

THREE-COURSE PRIX FIXE
75 PER PERSON

AMUSE

POTATO PAVE "TOTS" +27
Crème Fraîche, Chive, Sieved Egg, White Sturgeon Caviar

STARTER

choice of

THE VAULT CAESAR SALAD
Romaine Lettuce, Croutons, Parmesan

LOBSTER BISQUE
Poached Lobster, Fines Herbes

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

ENTREE

choice of

PAN-SEARED ORA KING SALMON
Sauce Béarnaise

PORCINI RISOTTO
Aged Parmesan

SKIRT STEAK
Red Wine Bordelaise

or

FILET +24 | RIBEYE +26 | A5 WAGYU RIBEYE +125

SIDES FOR THE TABLE

Potato Purée | Roasted Asparagus | Creamed Spinach

DESSERT

choice of

DARK CHOCOLATE MOUSSE
Peanut Butter Mousse, Chocolate Cake, Crème Chantilly

MATCHA TEA LAYER CAKE +8
Sweet Cream, Yuzu Pudding, Toasted Coconut, Strawberry