



THE VAULT

— STEAKHOUSE —

CHRISTMAS EVE AT THE VAULT STEAKHOUSE

Four-Course Prix Fixe Menu ~ 115

SMOKED SALMON CORNET

Salmon Roe, Dill, Whipped Cream Cheese

BUTTERNUT SQUASH BISQUE

Fried Sage, Roasted Chestnuts, Honey Crème Fraiche

or

ESCAROLE CAESER SALAD

Fuyu Persimmon, Sourdough, Pecorino

or

HAND-CUT BEEF TARTARE

Truffle Vinaigrette, Salt Cured Egg Yolk, Lavash

ADDITIONS

POTATO PAVE "TOTS" +27

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

1/2 DOZEN OYSTERS +27

Shigoku
Apple-Horseradish Mignonette
served on the half shell

EGG YOLK RAVIOLO +40

Ricotta, Burgundy Truffle

MUSHROOM RISOTTO

Foraged Mushrooms, Mascarpone, Black Truffle Butter

or

ROASTED BLACK COD

Brown Butter Emulsion

or

BRAISED SHORT RIB

Oxtail Tart, Black Truffle Bordelaise

SIDES FOR THE TABLE

Potato Purée | Creamed Spinach

CHOCOLATE-ESPRESSO BUDINO

Brownie, Crème Chantilly, Candied Nuts

or

BAKED ALASKA

supplement +15

Vanilla Ice Cream, Pineapple, Tableside Brandy Flambé