

RESTAURANT
week

NOVEMBER 3-16, 2023

THREE-COURSE PRIX FIXE
75 PER PERSON

ADDITIONS

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

BUTTERNUT SQUASH RISOTTO
Apple, Brussel Sprouts, Chestnut

KING SALMON
Sauce Béarnaise

SIRLOIN
Black Truffle Bordelaise

or

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

SIDES FOR THE TABLE

Potato Purée | Creamed Spinach

DESSERT

choice of

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

BAKED ALASKA +12
Pineapple Ice Cream, Toasted Meringue, Tableside Brandy Flambé