



THE VAULT
— STEAKHOUSE —

NEW YEAR'S EVE AT THE VAULT STEAKHOUSE

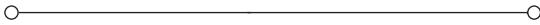
Four-Course Prix Fixe - 125

Wine Pairing - 89



POTATO PAVÉ "TOTS"

Crème Fraiche, Chive, Sieved Egg Royal White Sturgeon Caviar



SHELLFISH PLATTER

Oysters on the Half Shell, Shrimp Cocktail, Ahi Tuna Crudo



~ choice of ~

BEET CARPACCIO

Castelfranco, Winter Citrus, Candied Hazelnuts, Champagne Vinaigrette

MAINE LOBSTER BISQUE

Butter Poached Lobster, Fine Herbs Salad

HAND-CUT BEEF TARTARE

Truffle Vinaigrette, Salt Cured Egg Yolk, Lavash



~ choice of ~

½ LOBSTER THERMIDOR

Béarnaise Sauce, Grilled Lemon

2021 DuMol 'Chloe' Chardonnay | Russian River Valley, CA

GRILLED 12oz NEW YORK STRIP

Bone-Marrow Bordelaise

16oz Ribeye Supplement +\$15

8oz Filet Mignon Supplement +10

8oz A5 Wagyu Ribeye Supplement +155

SIDES FOR THE TABLE

Potato Gratin | Creamed Spinach



DARK CHOCOLATE BOMBE

Bourbon Caramel, Candied Cocoa Nib, Chocolate Cake

N.V. Graham's '20 Year Tawny' Porto | Douro Valley, Portugal

