

Aperture

DINNER MENU

CHEF'S TASTING

THREE COURSE | 95

with Sommelier Wine Pairing 140

FIVE COURSE | 175

with Sommelier Grand Wine Pairing 230

FOR THE TABLE

ORGANIC CHICKPEA HUMMUS

imported olive oil, za'atar, grilled pita, local farm vegetable crudite 14

TEMPURA JUMBO SHRIMP

tempura fried, soy, dashi, togarashi spice 16

ARTISANAL CHEESE BOARD

chef's selection of three cheeses, seasonal accoutrements, truffle lavender honey 17

HOUSE-MADE CHARCUTERIE

chef's selection three meats, seasonal accoutrements, grainy mustard 17

HOUSE CURED SALMON

avocado seeded "lost bread" toast, dill creme fraiche heirloom tomatoes 16

JUMBO LUMP CRAB CAKE

wild baby arugula, frisee, garlic-saffron aioli 16

PEI MUSSELS

petit vegetables, smoked tomato broth, foccacia 16

SOUPS & SALADS

ROASTED TOMATO SOUP

parmesan croutons 10

JERSEY CORN & CRAB SOUP

white egg drop soup, lump crab fritters, scallion & chili 12

CAESAR SALAD

shaved parmesan, white spanish anchovies, baby romaine, foccacia croutons 8

CHEF SALAD

frisee lettuce, mixed greens, prosciutto, toasted walnuts, apple cider dressing 9

MARKET SALAD

arcadian greens, heirloom tomatoes, cucumbers, carrots, balsamic vinaigrette 8

BABY KALE SALAD

apples, cherry tomatoes, aged blue cheese, banyuls vinaigrette 12

Curated Menu by
Sylva Senat, Executive Chef

MAINS

PAN SEARED STRIPED BASS

asparagus risotto, garlic scape emulsion & morel ragu 34

SPRING CAVATELLI

seasonal vegetables, white wine, basil pesto 24

PAN SEARED DAY BOAT SCALLOPS

spring succotash, lace tuille, soubise 36

FREE RANGE ORGANIC CHICKEN

herb roasted chicken breast, agave glazed baby carrots, aged balsamic 31

PAN SEARED KING SALMON

farro, heirloom cauliflower, red pepper coulis 31

CAPONATA STAR

roasted vegetable, puff pastry, pine nuts, balsamic reduction 20

BUTCHER'S CUTS & CHOPS

All Cuts are served with Pinot Noir Reduction
Sides available A La Carte

AUSTRALIAN LAMB CHOP 42

DOUBLE CUT PORK CHOP 36

PRIME NY STRIP LOIN, 12 OZ 52

PRIME FILET MIGNON, 8 OZ 52

PRIME RIBEYE, 22 OZ 64

PRIME TOMAHAWK, 28 OZ 145

SIDES

TRUFFLED PARMESAN FRIES   
truffle garlic oil, parmesan, sea salt 10

BRUSSELS SPROUTS  

fried organic brussels sprouts, applewood smoked bacon, apple cider vinaigrette 9

FINGERLING POTATOES   

pickled red onion, spicy mayo 8

CHARRED CARROTS  

sumac creme fraiche, sherry gastrique 8

OKINAWA PURPLE MASHED 

purple potato puree, crispy shallots 9

 MEMBER FAVORITES  GLUTEN FREE
 VEGETARIAN  DAIRY FREE
 VEGAN  NUT FREE