



# Aperture



## LUNCH MENU


### 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

**WILD TUNA POKE BOWL**    
raw sushi grade wild tuna, spicy mayo, bean sprouts, cilantro, avocado, sushi rice 18

**KING SALMON POKE BOWL**    
raw sushi grade king salmon, spicy mayo, bean sprouts, cilantro, avocado, sushi rice 18

**ARTISANAL CHEESE BOARD**   
chef's selection of three cheeses, seasonal accoutrements, truffle lavender honey 17

**HOUSEMADE CHARCUTERIE**  
chef's selection three meats, seasonal accoutrements,, truffle lavender honey 17

### SOUPS & SALADS

**ROASTED TOMATO SOUP**    
parmesan croutons 10

**SUMMER 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 | 14

**CHEF SALAD**    
frisee lettuce, mixed greens, prosciutto, toasted walnuts, apple cider dressing 9 | 16

**MARKET SALAD**      
arcadian greens, heirloom tomatoes, cucumbers, carrots, balsamic dressing 8 | 14

**BABY KALE SALAD**     
apples, cherry tomatoes, aged blue cheese, banyul's dressing 8 | 14

#### PROTEIN ADDITIONS

grilled chicken 8  
salmon 14  
shrimp 14  
ny strip 20

### SOFT COCKTAILS

**HEART OF THE MATTER**  
hibiscus, ginger, lemon 9

**HELLO, BLAIR**  
seedlip grove, seedlip, spice, pineapple, jalepeno, lemon 9

**PETE'S MISSION**  
seedlip spice, carrot, lemon, green tea yogurt 9

**MAID IN THE GARDEN**  
seedlip garden, cucumber, mint, lime 9

Curated Menu by  
Sylva Senat, Executive Chef


### MAINS

**PAN SEARED KING SALMON**  
farro, rainbow cauliflower, red pepper coulis 31

**PAN SEARED DAY BOAT SCALLOPS**  
spring succotash, lace tulle, soubise 30

**FREE RANGE CHICKEN**   
herb-roasted chicken breast, agave glazed carrots, aged balsamic 31


**PEI MUSSELS**  
petit vegetables, smoked tomato broth, foccacia 16

**CAPONATA STAR**   
roasted vegetables, puff pastry, pine nuts, balsamic reduction 20

### SANDWICHES

**GRILLED CHICKEN SANDWICH**  
sauteed broccoli rabe, fresh mozzarella, basil aioli 17

**APERTURE BURGER**  
house brisket blend, muenster cheese, house made pickles, LTO, brioche 19

**IMPOSSIBLE BURGER**     
impossible "meat", vegan coconut yogurt, micro greens, beef steak tomatoes, mesclun greens, brioche bun 20

**ROASTED TURKEY BLT WRAP**   
roasted turkey, applewood smoked bacon, lto, spicy mayo 16

**CRAB CAKE SANDWICH**  
jumbo lump crabcake, garlic saffron aioli, LTO, brioche bun 16

### 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 ALLERGY