


Aperture

DINNER MENU


FOR THE TABLE

ORGANIC CHICKPEA HUMMUS  
imported olive oil, za'atar, grilled pita, local farm vegetable crudite | 14

GRILLED ASPARAGUS & MORELS 
grilled white asparagus, wild morel mushroom vinaigrette & caper raisin emulsion | 14

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

HOUSE-MADE CHARCUTERIE
chef's selection three artisanal meats, seasonal accoutrements, grainy mustard | 17

 **HOUSE CURED SALMON**
avocado seeded "lost bread" toast, bavarian mustard, heirloom tomatoes | 16

BUTCHER CUT

WITH SEASONAL ACCOMPANIMENTS

CHEF SELECTED, FOR ONE | MP

CHEF SELECTED, FOR TWO | MP

CHEF'S TASTING


THREE COURSE | 95
WITH WINE 130

FIVE COURSE | 150
WITH WINE 200

MAIN COURSE

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

SPRING LAMB
red pepper crusted lamb, spring peas, fava beans | 46

FREE RANGE CHICKEN 
potato fondants, charred carrot, sumac creme fraiche | 32

SALADS & SOUPS

CHILLED TOMATO SOUP   
thai basil, melon, extra virgin olive oil | 10

CAESAR SALAD
shaved parmesan reggiano, 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, cucumber, carrots, balsamic 8 | 14

 MEMBER FAVORITES

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

 NUT ALLERGY

Curated Menu by

Sylva Senat, Executive Chef
Timothy Blair, Chef De Cuisine

SIDES

PARMESAN TRUFFLE FRIES 
truffle garlic oil, parmesan, sea salt | 10

SAUTEED CAULILINI   
thai bird chili, sweet soy, sea salt | 8

FINGERLING POTATOES 
pickled red onion, spicy mayo | 8

CHARRED CARROTS  
sumac creme fraiche, sherry gastrique | 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 55