



A.E CROSS DINING ROOM

DINNER MENU



For The Table

Almonds with Sea Salt 8

Smoked Castelvetrano Olives 9

Blistered Shishito Peppers 16
RC ranch dressing

East Coast Oysters 6/\$24 12/\$48
mignonette, hot sauce, lemon

Prawn Cocktail 16
RC classic cocktail sauce

Charcuterie Board 21
duck prosciutto, mortadella, fennel salami, spicy salami, Westphalian ham, speck with bread crisps, 'brassica' mustard, pickled green tomato

Appetizers & Salads

Steak Tartare 21
confit egg yolk, pickled shallot, toast points

Snow Crab 40
hasselback potato, snow crab

Pan-Roasted Sweetbread 19
oxtail, black truffle, green bean

Baby Beet Salad 9/16
golden and chiogga beets, frozen raspberry, Alberta ginger, puffed buckwheat

Squid Salad 10/18
hasselback potato, snow crab

Snap Pea Salad 9.5/17
triple cream brie, cherry, salted almond

Panzanella Salad 9.5/17
burrata, heirloom tomato, fresh peach, crispy rice

Caesar Salad 9/16
torn baguette crouton, white anchovy, aged parmesan

Niçoise Salad 9.5/19
yellowtail tuna crudo, soft boiled egg, potato, fava bean, tomato



A.E CROSS DINING ROOM

DINNER MENU



Mains

Sablefish

tempura zucchini blossom, grilled prawn, English pea

51

Charcoal-Grilled Veal Chop

porcini mushroom, peppers, creamed spinach

56

Rack of 'Ewenique Farms' Lamb

asparagus, mint, potato puree

65

Hand-Rolled Cavatelli Pasta

tomato leaf pesto, pine nut, burrata cheese

29

Filet Mignon

black truffle potato boulangere, grilled broccolini, peppercorn-armagnac sauce

56

Filet Mignon with Snow Crab

hasselback potato, grilled broccolini, bearnaise sauce

86

18oz. Ribeye

black truffle boulangere, grilled broccolini, peppercorn-armagnac sauce

80

40oz. Bone-In Ribeye

served with roasted potatoes and a selection of seasonal vegetables

140