



A.E CROSS DINING ROOM

DINNER MENU



For The Table

Almonds with Sea Salt 8

Smoked Castelvetrano Olives 9

Vegetable Crudite 16
bagna cauda dip

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

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

Prawn Cocktail 16
RC classic cocktail sauce

Wild Pink Scallops on the Half Shell 16
pineapple relish, yuzu, chili

Chilled Shellfish Bowl 22
2 oysters, 2 prawns, 4 scallops with accoutrements

Appetizers & Salads

Tuna Tartare 29
yellowtail tuna, ginger, shiso, puffed rice crisp

Escargot 16
garlic and herb butter, crusty baguette

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

Snow Crab 40
hasselback potatoes, brown butter

White Gazpacho 16
cucumber, grape, almond, yogurt sorbet

Ricotta-Stuffed Morel Mushrooms 20
crispy poached egg, pickled shallot, toast points

Panzanella Salad 17
burrata, cherry tomato, pickled nectarine

Caesar Salad 17
ice, organic romaine lettuce, white anchovy, torn baguette crouton, aged parmesan

Lyonnaise Salad 18
frisée, pork belly, poached egg



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Mains

Halibut

roast scallops, sauce vièrge, fried green tomato

49

Charcoal-Grilled Veal Chop

morel mushrooms, ramps, English pea risotto

56

Rack of 'Ewenique Farms' Lamb

asparagus, mint, potato puree

65

Hand-Rolled Cavatelli Pasta

burrata, tomato, basil

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