

-~ THE CROSSROADS EXPERIENCE -

7 Course Winter Tasting Menu / \$175 per person includes a glass of Champagne / signed Crossroads Cookbook Brief meet and greet with the Chef as he shaves Black Truffles for Course 5 * Chef requests full table participation

- CAULIFLOWER & LEEK SOUP (GF) 1st
- **BABY BEET & CITRUS SALAD (GF)** 2nd pistachios / fennel / feta / balsamic
- STUFFED ZUCCHINI BLOSSOM (GF) 3rd
- **MUSHROOM & LEEK TART** 4th Climax blue cheese / watercress / sherry gastrique
- 5th **PORCINI & CHESTNUT TORTELLINI EN BRODO** roasted vegetable consommé & black truffles
- EGGPLANT SHORT RIB (GFO) 6th truffle potatoes / foraged mushrooms / bordelaise
- 7th DESSERT

CHEF'S SELECTION

____ TASTING MENU *

5 Course Winter Tasting Menu \$85 per person * full table participation

- **MUSHROOM BIANCA PIZZA** 1st
- HONEYCRISP APPLE & GEM LETTUCE SALAD (GF) 2nd cider soaked cranberries / celery hearts Climax blue cheese / roasted walnuts / cider vinaigrette
- 3rd SCALLOP FETTUCCINE (GFO)
- EGGPLANT SHORT RIB (GFO) 4th truffle potatoes / foraged mushrooms / bordelaise
- 5th DESSERT

CHEF'S SELECTION

** optional shaved truffles supplement MP

EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.

