

CROSSROADS

KITCHEN

LAS VEGAS

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

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

CHEF'S SELECTION |

TASTING MENU

5 Course Winter Tasting Menu \$85 per person

* full table participation

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| 1st | MUSHROOM BIANCA PIZZA |
| 2nd | HONEYCRISP APPLE & GEM LETTUCE SALAD (GF)
cider soaked cranberries / celery hearts
Climax blue cheese / roasted walnuts / cider vinaigrette |
| 3rd | SCALLOP FETTUCCHINE (GFO) |
| 4th | EGGPLANT SHORT RIB (GFO)
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.



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