

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

- 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

- 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 FETTUCCINE (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.