

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Spring 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
Wine Pairing \$55

1st	SWEET CORN SOUP	Terlato Fruili Venezia, Pinot Grigio, Italy
2nd	HEIRLOOM PEACH & TOMATO SALAD (GF) sweet red onion / mint / sherry vinaigrette	Albarino, Granbazan, Spain
3rd	FIGS & FETA (GFO) white balsamic glaze / grilled sourdough	Diatom, Chardonnay, USA
4th	STUFFED ZUCCHINI BLOSSOM (GF)	Quattro Theory, Sauvignon Blanc, USA
5th	SUMMER CORN RAVIOLI spicy tomato butter sauce	J. Drouhin Bourgogne, Pinot Noir, FR
6th	GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushrooms bordelaise	Daou, Cabernet Sauvignon, USA
7th	DESSERT CHEF'S SELECTION	Champagne, FR

TASTING MENU

5 Course Spring Tasting Menu \$85 per person
* full table participation
Wine Pairing \$45

1st	MUSHROOM BIANCA PIZZA	Terlato Fruili Venezia, Pinot Grigio, Italy
2nd	HEIRLOOM PEACH & TOMATO SALAD (GF) sweet red onion / mint / sherry vinaigrette	Albarino, Granbazan, Spain
3rd	LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	J. Drouhain Bourgogne, Pinot Noir, FR
4th	GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushrooms bordelaise	Quattro Theory, Sauvignon Blanc, USA
5th	DESSERT CHEF'S SELECTION	Prosecco, Italy N.V.

** optional shaved truffles supplement MP

** Parties of 8 or more guests will have an 18% automatic gratuity added to their check.
*** Gift cards must be designated for this location - each gift card is branded with the correct location.

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.