

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Summer Tasting Menu / \$175 per person

includes a glass of sparkling wine / signed Crossroads Cookbook

Brief meet and greet with the Chef as he shaves Black Truffles for Course 5

* Chef requests full table participation

- | | |
|-----|--|
| 1st | CHILLED WATERMELON & CUCUMBER SOUP (GF) |
| 2nd | CHARRED ROMANO BEANS (GFO)
whipped nduja / blistered tomatoes
garlic bread crumbs |
| 3rd | CUCUMBER & HEIRLOOM MELON CRUDO (GF)
Fresno chili / lemon / scallion mignonette |
| 4th | STUFFED ZUCCHINI BLOSSOMS (GF)
almond ricotta cheese / marinara |
| 5th | SWEET CORN TORTELLI
fresh truffles / parmesan butter sauce |
| 6th | GRILLED LION'S MANE STEAK (GF)
truffle potatoes / mushroom bordelaise |
| 7th | DESSERT

CHEF'S SELECTION |

TASTING MENU

5 Course Summer Tasting Menu \$85 per person

* Chef requests full table participation

- | | |
|-----|---|
| 1st | CUCUMBER & HEIRLOOM MELON CRUDO (GF)
Fresno chili / lemon / scallion mignonette |
| 2nd | MUSHROOM BIANCA PIZZA
shaved black truffles |
| 3rd | LINGUINE SCALLOPS (GFO)
white wine / garlic butter / parsley |
| 4th | EGGPLANT FILET (GFO)
mashed potatoes / mushroom bordelaise |
| 5th | DESSERT

CHEF'S SELECTION |

** optional shaved truffles supplement MP

** Parties of 6 or more guests will have a 20% 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen