

CROSSROADS

KITCHEN
LAS VEGAS

THANKSGIVING MENU

3 course / \$65 per person (drinks not included)

1ST

SALAD

AUTUMN CHOPPED SALAD

romaine / kohlrabi / granny smith apples / persimmons / candied pecans
pomegranate white balsamic vinaigrette

2ND

ENTREE (choose one)

BREADED SCALLOPINI

or

PULLED KING OYSTER MUSHROOMS

(items included with entree)

MASHED POTATOES

gravy

CLASSIC STUFFING (GFO)

BRUSSEL SPROUTS

crispy shallots / currants / maple mustard glaze

SWEET POTATO BISCUITS (GFO)

maple butter

3RD

DESSERT (choose one)

PUMPKIN MOUSSE CHEESECAKE

or

CRANBERRY SORBET

WINES & COCKTAIL SELECTION (wine by the glass)

Merry Edwards - Sauvignon Blanc Russian River Valley, California 2020 20

Far Niente Napa Valley - Chardonnay California 2019 23

Kosta Browne - Pinot Noir Sonoma Coast, California 2020 25

Smashing Pumpkins 21

Hera the Dog Vodka / Pumpkin Puree


Pumpkin infused Simple / Aquafaba

EXECUTIVE CHEF OSCAR GONZALEZ

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu. Those with food allergies should not order from this menu or eat/share items with other guests from this menu. An extra charge for additional items on dishes will be added to your check.

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