

# 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

ISL CHILLED ASPARAGUS SOUP (Gr	1st	CHILLED ASPARAGUS SOUP (	GF)
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2nd SPRING CHOPPED SALAD (GF)

pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette

3rd STUFFED ZUCCHINI BLOSSOM (GF)

4th OVEN ROASTED BABY ARTICHOKES (GFO)

saffron & lemon sabayon / parmesan crisp

5th SPINACH & RICOTTA TORTELLI TRUFFLE

baby artichokes / roasted vegetable jus

black truffle

6th EGGPLANT SHORT RIB (GFO)

truffle potatoes / foraged mushrooms / bordelaise

7th DESSERT

**CHEF'S SELECTION** 

TASTING MENU

### 5 Course Spring Tasting Menu \$85 per person

\* full table participation

#### 1st MUSHROOM BIANCA PIZZA

2nd SPRING CHOPPED SALAD (GF)

pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette

3rd LINGUINE SCALLOPS (GFO)

white wine / garlic butter / parsley

4th **EGGPLANT SHORT RIB** (GFO)

truffle potatoes / foraged mushrooms / bordelaise

5th DESSERT

**CHEF'S SELECTION** 

\*\* 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.



