-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

CHILLED ASPARAGUS SOUP (GF)

STUFFED ZUCCHINI BLOSSOM (GF)

OVEN ROASTED BABY ARTICHOKES (GFO)
saffron \& lemon sabayon / parmesan crisp

SPINACH \& RICOTTA TORTELLI TRUFFLE
baby artichokes / roasted vegetable jus
black truffle

EGGPLANT SHORT RIB (GFO)
truffle potatoes / foraged mushrooms / bordelaise

DESSERT
CHEF'S SELECTION


5 Course Spring Tasting Menu \$85 per person

* full table participation

MUSHROOM BIANCA PIZZA

2nd SPRING CHOPPED SALAD (GF)
pea tendrils / watermelon radish / snap peas
celery hearts / whole grain mustard vinaigrette

LINGUINE SCALLOPS (GFO)
white wine / garlic butter / parsley

EGGPLANT SHORT RIB (GFO)
truffle potatoes / foraged mushrooms / bordelaise

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

