

--- 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) 1st

SPRING CHOPPED SALAD (GF) 2nd

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

STUFFED ZUCCHINI BLOSSOM (GF) 3rd

OVEN ROASTED BABY ARTICHOKES (GFO) 4th

saffron & lemon sabayon / parmesan crisp

SPINACH & RICOTTA TORTELLI TRUFFLE 5th

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

MUSHROOM BIANCA PIZZA 1st

SPRING CHOPPED SALAD (GF) 2nd

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

LINGUINE SCALLOPS (GFO) 3rd

white wine / garlic butter / parsley

EGGPLANT SHORT RIB (GFO) 4th

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.



