

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Summer Tasting Menu / \$145 per person

includes a glass of Champagne

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

* Chef requests full table participation

- 1st **CHILLED CANTALOUPE & CUCUMBER SOUP**
- 2nd **WATERMELON SALAD (GF)**
heirloom cherry tomatoes / cucumber feta cheese
pistachios / balsamic
- 3rd **STUFFED ZUCCHINI BLOSSOM (GF)**
- 4th **PEACHES & WHIPPED FETA (GFO)**
marcona almonds / saba
- 5th **SWEET CORN RAVIOLO**
zucchini / basil / parmesan cheese
- 6th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
CHEF'S SELECTION

TASTING MENU

5 Course Summer Tasting Menu \$85 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **WATERMELON SALAD (GF)**
heirloom cherry tomatoes / cucumber feta cheese
pistachios / balsamic
- 3rd **SCALLOP FETTUCCHINE (GFO)**
- 4th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes / foraged mushrooms / bordelaise
- 5th **DESSERT**
CHEF'S SELECTION

** optional shaved truffles supplement MP

EXECUTIVE CHEF VICTOR RODRIGUEZ

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.