

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Fall 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

- 1st **CHILLED POTATO LEEK SOUP**
- 2nd **PERSIMMON & CELERY HEART SALAD (GF)**
cider soaked raisins / picked herbs
Climax blue cheese / roasted pecans
- 3rd **STUFFED ZUCCHINI BLOSSOM (GF)**
- 4th **CARAMELIZED ONION TART**
Boursin cheese / tomato egg yolk / frisee
chives / lemon
- 5th **FETTUCCHINE & TRUFFLES (GFO)**
fresh shaved truffles / truffle butter
- 6th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
CHEF'S SELECTION

TASTING MENU

5 Course Fall Tasting Menu \$85 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **WALDORF SALAD (GF)**
endive / pears / grapes / candied walnuts
creamy yogurt vinaigrette
- 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 SCOTT OKAZAKI

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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