

CROSSROADS

· KITCHEN ·
LAS VEGAS

SUMMER TASTING MENU

5 Course Summer Tasting Menu \$75 per person / Wine Pairing \$35.00 *optional*
* full table participation

- 1st **TRUFFLE MUSHROOM BIANCA PIZZA**
Les Hauts De Lagarde Bordeaux Blanc Bordeaux, France, 2020
- 2nd **WATERMELON SALAD**
heirloom cherry tomatoes / cucumber
feta cheese / pistachios / balsamic
Ferrari Trento, Sparkling Rose DOC, Italy N.V.
- 3rd **SCALLOP FETTUCINE (GFO)**
Feudi Di San Gregorio, Fiano Di Avellino, Campania, Italy, 2018
- 4th **EGGPLANT FILET (GFO)**
crispy potato rosti / foraged mushrooms / bordelaise
Daou Cabernet Sauvignon, Paso Robles, California, 2020
- 5th **DESSERT**

CHEF'S SELECTION
Fonseca 10-year Tawny Port

** *optional* shaved truffles supplement MP

EXECUTIVE CHEF OSCAR GONZALEZ

Items ordered from this menu will not include nuts, but you should still advise your server of your specific nut allergy. Those with food allergies should only order from this menu and not eat/share items from another guest's plate unless also ordered from this menu. An extra charge for additional items on dishes will be added to your check.

