

CROSSROADS

· KITCHEN ·
LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Summer Tasting Menu / \$175 per person / Wine Pairing \$45.00 optional
includes a glass of Champagne / Signed Crossroads Cookbook
Brief meet and greet with the Chef as he shaves Summer Truffles for Course 5
* Chef requests full table participation

- 1st **TOMATO GAZPACHO**
cucumber/ basil
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 **STUFFED ZUCCHINI BLOSSOM**
Feudi Di San Gregorio, Fiano Di Avellino, Campania, Italy, 2018
- 4th **HEIRLOOM BUTTERBEANS AND BROCCOLI DE CICCO**
Koehler Ruprecht, Riesling "Kallstadter Steinacker" Kabinett, 2020
- 5th **SWEET CORN ANOLINI & SUMMER TRUFFLES**
Flowers, Pinot Noir, Sonoma Coast, California, 2020
- 6th **EGGPLANT FILET (GFO)**
crispy potato rosti / foraged mushrooms / bordelaise
Daou Cabernet Sauvignon, Paso Robles, California, 2020
- 7th **DESSERT**
CHEF'S SELECTION
Fonseca 10-year Tawny Port

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.

