

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 **CELERY ROOT SOUP (GF)**
- 2nd **BARTLETT PEAR CARPACCIO (GF)**
Climax blue cheese / walnuts / endive
wholegrain mustard vinaigrette
- 3rd **STUFFED ZUCCHINI BLOSSOM (GF)**
almond ricotta / marinara
- 4th **FONDANT PARSNIPS (GF)**
parsnip puree / confit grapes / chives
- 5th **HONEY NUT SQUASH STUFFED PAPPARDELLE**
fresh truffles / butter sauce
- 6th **GRILLED LION'S MANE STEAK (GF)**
truffle potatoes / mushroom bordelaise
- 7th **DESSERT**
- CHEF'S SELECTION**

TASTING MENU

5 Course Fall Tasting Menu \$85 per person

* Chef requests full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **BARTLETT PEAR CARPACCIO (GF)**
Climax blue cheese / walnuts / endive
wholegrain mustard vinaigrette
- 3rd **LINGUINE SCALLOPS (GFO)**
white wine / garlic butter / parsley
- 4th **EGGPLANT FILET (GFO)**
mash potatoes / mushroom 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.