

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Fall Tasting Menu / \$175 per person

includes a glass of sparkling wine / signed Crossroads Cookbook
Brief meet and greet with the Chef as he shaves Black Truffles for Course 5

* Chef requests full table participation

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| 1st | CAULIFLOWER SOUP (GF)
truffle dust / scallion oil |
| 2nd | LENTIL & FARRO STUFFED ARTICHOKE
roasted garlic / pine nut butter / toasted fennel gastrique |
| 3rd | KOHLRABI & GREEN APPLE CRUDO (GF)
scallion minginette / lemon / chili / celery leaves |
| 4th | STUFFED ZUCCHINI BLOSSOMS (GF)
almond ricotta cheese / marinara |
| 5th | CAMPFIRE GNOCCHI
fresh truffles / parmesan 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

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| 1st | BRUSSELS SPROUT SALAD (GF)
honey crisp apple / dates / candied pecans
chickpea miso vinaigrette |
| 2nd | MUSHROOM BIANCA PIZZA
shaved black truffles |
| 3rd | LINGUINE SCALLOPS (GFO)
white wine / garlic butter / parsley |
| 4th | EGGPLANT FILET (GFO)
mashed potatoes / mushroom bordelaise |
| 5th | DESSERT

CHEF'S SELECTION |

** optional shaved truffles supplement MP

** Parties of 6 or more guests will have a 20% 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.



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