

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.

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Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / French onion dip	16
FIGS & FETA (GFO) white balsamic glaze / grilled sourdough	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
CRISPY ARTICHOKE HEARTS & PLOPPINO MUSHROOMS (GF) celery hearts / caper aioli	17
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried cherries / toasted baguette	18
MEATBALLS Impossible meatballs / marinara ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF) almond ricotta / marinara	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20
BAKED MUSHROOM SCALLOPS Rockefeller style	20

* gluten free bread additional 2

PIZZAS *

TRUFFLE MUSHROOM BIANCA (GFO) <i>add fresh truffles</i> MP	23
PEPPERONI (GFO)	23
SAUSAGE, PEPPERS AND ONIONS (GFO)	22

* gluten free crust additional 2
We use Vertage cashew cheese on our pizza.

SALADS

CARRIE UNDERWOOD REFLECTION FALL SALAD (GF) Climax blue cheese / walnuts / pear / endive wholegrain mustard vinaigrette	17
MIXED BABY LETTUCE (GF) cucumber / radish / Vidalia onion / picked herbs red wine vinaigrette	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umari bacon pickled red onions / house bleu cheese dressing	19

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA (GFO)	30
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
ROASTED VEGETABLE LASAGNA grilled leeks / eggplant / roasted peppers pesto ricotta / puttanesca sauce	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	32
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
HONEY NUT SQUASH STUFFED PAPPARDELLE brown butter / sage / pumpkin seeds / saba	26

PROTEINS

EGGPLANT FILET (GFO) mash potatoes / mushroom bordelaise	32
GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	36
HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes parmesan cheese	20
SCALLOPINI PARMESAN OR MILANESE side of capellini marinara	35
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
SCALLOPINI PICCATA OR CACCIATORE side of capellini	35

SIDES

ROASTED CHESTNUTS (GF) chestnut mushrooms / roasted vegetable jus chervil	16
BRUSSELS SPROUTS (GF) pine nuts / currants / maple dijon vinaigrette	16
FONDANT PARSNIPS (GF) parsnip puree / confit grapes / chives	16
MAPLE GLAZED BUTTERNUT SQUASH (GF) Fresno chili gremolata / mint / roasted hazelnuts	16
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan <i>add fresh truffles</i> MP	17

* shaved truffle supplement to any item MP ** caviar supplement to any item 10

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