

- THE CROSSROADS EXPERIENCE -

7 Course Winter 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

2nd	BABY BEET & CITRUS SALAD (GF) pistachios / fennel / feta / balsamic
3rd	STUFFED ZUCCHINI BLOSSOM (GF)
4th	MUSHROOM & LEEK TART Climax blue cheese / watercress / sherry gastrique

CAULIFLOWER & LEEK SOUP (GF)

5th PORCINI & CHESTNUT TORTELLINI EN BRODO

roasted vegetable consommé & black truffles

EGGPLANT SHORT RIB (GFO) 6th

truffle potatoes / foraged mushrooms / bordelaise

7th **DESSERT**

1st

CHEF'S SELECTION

_ TASTING MENU *

5 Course Winter Tasting Menu \$85 per person

* full table participation

MUSHROOM BIANCA PIZZA 1st

HONEYCRISP APPLE & GEM LETTUCE SALAD (GF) 2nd

cider soaked cranberries / celery hearts

Climax blue cheese / roasted walnuts / cider vinaigrette

3rd **SCALLOP FETTUCCINE (GFO)**

EGGPLANT SHORT RIB (GFO) 4th

truffle potatoes / foraged mushrooms / bordelaise

5th **DESSERT**

CHEF'S SELECTION

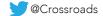
** optional shaved truffles supplement MP

** 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.







ROSSROAL



APPETIZERS



HOUSE-MADE PASTAS

APPETIZERS		HOUSE-MADE PASTAS	
CAVIAR AND CHIPS (GF) potato chips / french onion dip		TAGLIATELLE BOLOGNESE (GFO)	29
WHIPPED FETA (GFO)		FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
kumquat & luxardo cherries / marcona almonds grilled sourdough		SPICY RIGATONI VODKA	30
IMPOSSIBLE CIGARS spicy almond milk yogurt		MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
MUSHROOM & LEEK TART Climax blue cheese / watercress sherry gastrique		LASAGNA BOLOGNESE	28
		SPAGHETTI CARBONARA (GFO)	28
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese		LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	32
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried fruit / toasted baguette		FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
MEATBALLS Impossible meatballs / marinara ricotta cheese		PORCINI & CHESTNUT TORTELLINI EN BRODO	55
		roasted vegetable consommé & black truffles	
STUFFED ZUCCHINI BLOSSOMS (GF)		PROTEINS	
CALAMARI FRITTI (GF) diablo sauce / lemon		HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes	20
BAKED MUSHROOM SCALLOPS Rockefeller style		parmesan cheese SCALLOPINI PARMESAN OR MILANESE	35
PIZZAS *		side of capellini marinara	
		HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
TRUFFLE MUSHROOM BIANCA (GFO) add fresh truffles MP		SCALLOPINI PICCATA OR CACCIATORE side of capellini	35
PEPPERONI (GFO)		•	32
SAUSAGE, PEPPERS AND ONIONS (GFO)		mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32
* gluten free crust additional 2 We use Vertage cashew cheese on our pizza.		SIDES	
SALADS		DOACTED CALIFIE OWED (CE)	_
HONEYCRISP APPLE & GEM LETTUCE (GF) cider soaked cranberries / celery hearts Climax blue cheese / roasted walnuts cider vinaigrette		ROASTED CAULIFLOWER (GF) Moroccan spiced / toasted almonds / scallion	16 s
		BAKED SWEET POTATO (GF) jalapeño compound butter / maple pearls herb pecan crumble	15
CARRIE UNDERWOOD HEART-BEET SALAD (GF) pistachios / fennel / feta / balsamic		BROCCOLI & CALABRIAN CHILI (GF) toasted pine nuts / parmesan cheese garlic chips	15
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing		KABOCHA SQUASH AGRODOLCE (GF) toasted hazelnuts / Aleppo pepper cured olives	15
WEDGE (GF) iceberg / cherry tomatoes / Umaro bacon pickled red onions / house bleu cheese dressing		TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan add fresh truffles MP	17
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* shaved truffle supplement to any item MP ** caviar supplement to any item 10

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