

CROSSROADS

KITCHEN

LAS VEGAS

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

- 1st **CAULIFLOWER & LEEK SOUP (GF)**
- 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
- 5th **PORCINI & CHESTNUT TORTELLINI EN BRODO**
roasted vegetable consommé & black truffles
- 6th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
- CHEF'S SELECTION**

TASTING MENU

5 Course Winter Tasting Menu \$85 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **HONEYCRISP APPLE & GEM LETTUCE SALAD (GF)**
cider soaked cranberries / celery hearts
Climax blue cheese / roasted walnuts / cider vinaigrette
- 3rd **SCALLOP FETTUCCINE (GFO)**
- 4th **EGGPLANT SHORT RIB (GFO)**
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.

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Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / french onion dip	16
WHIPPED FETA (GFO) kumquat & luxardo cherries / marcona almonds grilled sourdough	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
MUSHROOM & LEEK TART Climax blue cheese / watercress sherry gastrique	16
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese	14
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried fruit / toasted baguette	18
MEATBALLS Impossible meatballs / marinara ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF)	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20
BAKED MUSHROOM SCALLOPS Rockefeller style	20

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

HONEYCRISP APPLE & GEM LETTUCE (GF) cider soaked cranberries / celery hearts Climax blue cheese / roasted walnuts cider vinaigrette	17
CARRIE UNDERWOOD HEART-BEET SALAD (GF) pistachios / fennel / feta / balsamic	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umarao 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	30
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LASAGNA BOLOGNESE	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	32
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
PORCINI & CHESTNUT TORTELLINI EN BRODO roasted vegetable consommé & black truffles	55

PROTEINS

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
EGGPLANT SKIRT STEAK (GFO) mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

SIDES

ROASTED CAULIFLOWER (GF) Moroccan spiced / toasted almonds / scallions	16
BAKED SWEET POTATO (GF) jalapeño compound butter / maple pearls herb pecan crumble	15
BROCCOLI & CALABRIAN CHILI (GF) toasted pine nuts / parmesan cheese garlic chips	15
KABOCHA SQUASH AGRODOLCE (GF) toasted hazelnuts / Aleppo pepper cured olives	15
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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