

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Spring 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 **CHILLED ASPARAGUS SOUP (GF)**
- 2nd **SPRING CHOPPED SALAD (GF)**
pea tendrils / watermelon radish / snap peas
celery hearts / whole grain mustard vinaigrette
- 3rd **STUFFED ZUCCHINI BLOSSOM (GF)**
- 4th **OVEN ROASTED BABY ARTICHOKES (GFO)**
saffron & lemon sabayon / parmesan crisp
- 5th **SPINACH & RICOTTA TORTELLI TRUFFLE**
baby artichokes / roasted vegetable jus
black truffle
- 6th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
CHEF'S SELECTION

TASTING MENU

5 Course Spring Tasting Menu \$85 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **SPRING CHOPPED SALAD (GF)**
pea tendrils / watermelon radish / snap peas
celery hearts / whole grain mustard vinaigrette
- 3rd **LINGUINE SCALLOPS (GFO)**
white wine / garlic butter / parsley
- 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.

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / french onion dip	16
WHIPPED FETA (GFO) fava beans / English peas / green chickpeas mint / preserved lemon / agrumato	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
GRILLED LION'S MANE SKEWERS (GF) Chimichurri	17
POTATO LEEK SOUP (GF) sour cream / pea tendrils / kelp caviar dill / chive oil	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

* 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 SPRING SALAD (GF) spring strawberries / Climax blue cheese candied almonds / scallions / champagne vinaigrette	17
SPRING CHOPPED SALAD (GF) pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umara 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
SPINACH & RICOTTA TORTELLI baby artichokes / roasted vegetable jus black truffle dust	28

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
HOUSE MADE SILKEN TOFU (GF) chickpeas / crispy garlic / marsala demi	23
SCALLOPINI PICCATA OR CACCIATORE side of capellini	35
EGGPLANT SKIRT STEAK (GFO) mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

SIDES

DELTA ASPARAGUS (GF) poached new potatoes / spring onion & dill yogurt	16
ROASTED BABY FENNEL (GF) fennel & herb pesto / shallots extra virgin olive oil	16
SPRING PEAS & MUSHROOMS (GF) caramelized onion / preserved lemon / mint pea tendrils	16
OVEN ROASTED BABY ARTICHOKES (GF) saffron & lemon sabayon / parmesan crisp	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

** 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.