

CROSSROADS

KITCHEN
LAS VEGAS

NEW YEAR'S EVE MENU

6 Course Menu / \$115 per person

- 1st **CAVIAR (GF)**
potato rosti / almond cream fraiche / chive / kelp caviar
- 2nd **PARSNIP AND LEEK SOUP (GF)**
pickled mustard seeds / chive oil
- 3rd **CHESTNUT FOIE GRAS (GF)**
grapes / celery / roasted walnuts / red wine demi
- 4th **(choice of)**

CAESAR SALAD (GFO)
garlic focaccia croutons / Caesar dressing

or

BABY BEET SALAD
pistachios / citrus / balsamic glaze
- 5th **(choice of)**

EGGPLANT SHORT RIB (GFO)
mashed potatoes / black winter truffles / bordelaise

or

PORCINI TORTELLI
black winter truffles / parmesan herb butter
- 6th **(choice of)**

CHOCOLATE SPHERE
chocolate cake / pomegranate coulis / rice puff crunch
caramelized pear / vanilla ice cream

or

SORBET

EXECUTIVE CHEF VICTOR RODRIGUEZ

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu. Those with food allergies should not order from this menu or eat/share items with other guests from this menu. An extra charge for additional items on dishes will be added to your check.



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