

CROSSROADS

KITCHEN
LAS VEGAS

THANKSGIVING MENU

4 Course / \$75 per person (drinks not included)

1st

SOUP

CELERY ROOT SOUP

granny smith apples / chive oil

2nd

SALAD

WALDORF SALAD (GF)

endive / pears / grapes / candied walnuts
creamy yogurt vinaigrette

3rd

ENTREE (choose one)

BREADED SCALLOPINI

or

PULLED LIONS MANE MUSHROOMS

herb gravy

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(items included with entree)

MASHED POTATOES

gravy

CLASSIC STUFFING (GFO)

CRANBERRY RELISH

BRUSSELS SPROUTS (GF)

currants / pine nuts / maple dijon vinaigrette

SWEET POTATO BISCUITS (GFO)

maple butter

4th

DESSERT (choose one)

PUMPKIN PIE

whipped cream / fall spice

or

CRANBERRY SORBET

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.