

# CROSSROADS

KITCHEN  
LAS VEGAS

## THANKSGIVING MENU

3 course / \$65 per person (drinks not included)

1ST

### SALAD

#### AUTUMN CHOPPED SALAD

romaine / kohlrabi / granny smith apples / persimmons / candied pecans  
pomegranate white balsamic vinaigrette

2ND

### ENTREE (choose one)

#### BREADED SCALLOPINI

or

#### PULLED KING OYSTER MUSHROOMS

(items included with entree)

#### MASHED POTATOES

gravy

#### CLASSIC STUFFING (GFO)

#### BRUSSEL SPROUTS

crispy shallots / currants / maple mustard glaze

#### SWEET POTATO BISCUITS (GFO)

maple butter

3RD

### DESSERT (choose one)

#### PUMPKIN MOUSSE CHEESECAKE

or

#### CRANBERRY SORBET

### WINES & COCKTAIL SELECTION (wine by the glass)

Merry Edwards - Sauvignon Blanc Russian River Valley, California 2020 20

Far Niente Napa Valley - Chardonnay California 2019 23

Kosta Browne - Pinot Noir Sonoma Coast, California 2020 25

Smashing Pumpkins 21

Hera the Dog Vodka / Pumpkin Puree

Pumpkin infused Simple / Aquafaba

### 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen