

# CROSSROADS

KITCHEN

LAS VEGAS

## THE CROSSROADS EXPERIENCE

### 7 Course Fall 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 POTATO LEEK SOUP**
- 2nd **PERSIMMON & CELERY HEART SALAD (GF)**  
cider soaked raisins / picked herbs  
Climax blue cheese / roasted pecans
- 3rd **STUFFED ZUCCHINI BLOSSOM (GF)**
- 4th **CARAMELIZED ONION TART**  
Boursin cheese / tomato egg yolk / frisee  
chives / lemon
- 5th **FETTUCCHINE & TRUFFLES (GFO)**  
fresh shaved truffles / truffle butter
- 6th **EGGPLANT SHORT RIB (GFO)**  
truffle potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**  
**CHEF'S SELECTION**

## TASTING MENU

### 5 Course Fall Tasting Menu \$85 per person

\* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **WALDORF SALAD (GF)**  
endive / pears / grapes / candied walnuts  
creamy yogurt vinaigrette
- 3rd **SCALLOP FETTUCCHINE (GFO)**
- 4th **EGGPLANT SHORT RIB (GFO)**  
truffle potatoes / foraged mushrooms / bordelaise
- 5th **DESSERT**  
**CHEF'S SELECTION**

\*\* optional shaved truffles supplement MP

### 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

<b>CAVIAR AND CHIPS (GF)</b> potato chips / french onion dip	16
<b>FIGS &amp; FETA (GFO)</b> white balsamic glaze / grilled sourdough	17
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	16
<b>CARAMELIZED ONION TART</b> Boursin cheese / tomato egg yolk / frisee chives / lemon	15
<b>CHEESE PLATE (GFO)</b> Camembert / blue / boursin / quince paste dried fruit / toasted baguette	18
<b>MEATBALLS</b> Impossible meatballs / marinara ricotta cheese	19
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b>	17
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	20
<b>BAKED MUSHROOM SCALLOPS</b> Rockefeller style	20

## PIZZAS \*

<b>TRUFFLE MUSHROOM BIANCA (GFO)</b> <i>add fresh truffles</i> MP	23
<b>PEPPERONI (GFO)</b>	23
<b>SAUSAGE, PEPPERS AND ONIONS (GFO)</b>	22

\* gluten free crust additional 2  
We use Vertage cashew cheese on our pizza.

## SALADS

<b>WALDORF SALAD (GF)</b> endive / pears / grapes / candied walnuts creamy yogurt vinaigrette	17
<b>PERSIMMON &amp; CELERY HEART (GF)</b> cider soaked raisins / picked herbs Climax blue cheese / roasted pecans	16
<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / Umara bacon pickled red onions / house bleu cheese dressing	19

## HOUSE-MADE PASTAS

<b>TAGLIATELLE BOLOGNESE (GFO)</b>	29
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>SPICY RIGATONI VODKA</b>	30
<b>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	27
<b>LASAGNA BOLOGNESE</b>	28
<b>SPAGHETTI CARBONARA (GFO)</b>	28
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	32
<b>FUSILLI PESTO (GFO)</b> toasted pine nuts / basil / chili / parmesan	27
<b>LION'S MANE SHORT RIB RAVIOLI</b> madeira glaze / parmesan cheese / chives	26

## PROTEINS

<b>HEIRLOOM BUTTER BEANS (GF)</b> kale / oven roasted tomatoes parmesan cheese	20
<b>SCALLOPINI PARMESAN OR MILANESE</b> side of capellini marinara	35
<b>HOUSE MADE ITALIAN SAUSAGE (GF)</b> peppers / onions / tomato demi sauce	22
<b>SCALLOPINI PICCATA OR CACCIATORE</b> side of capellini	35
<b>EGGPLANT SKIRT STEAK (GFO)</b> mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

## SIDES

<b>BRUSSELS SPROUTS (GF)</b> currants / pine nuts / maple dijon vinaigrette	16
<b>CRISPY ARTICHOKE HEARTS (GF) &amp; MAITAKE MUSHROOMS</b> dill yogurt sauce / picked herbs	16
<b>ROASTED AUTUMN VEGETABLES (GF)</b> carrots / parsnips / turnips / cipollini onions barolo jus	15
<b>ROASTED HONEY NUT SQUASH (GF)</b> almond yogurt / black garlic / pomegranate pumpkin seeds / fall spice	15
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan <i>add fresh truffles</i> MP	17
<b>HEIRLOOM BEET AGRODOLCE (GF)</b> capers / onions / garlic / pistachios / feta picked herbs	15

\* shaved truffle supplement to any item MP \*\* caviar supplement to any item 10

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