

# CROSSROADS

• KITCHEN •  
LOS ANGELES

## SPRING TASTING MENU

4 Course / \$65 per person

1st

SOUP

**CHILLED ASPARAGUS SOUP**

APPETIZER

**ARTICHOKE OYSTERS (GF)**

artichoke purée / crispy oyster mushrooms / béarnaise / kelp caviar

2nd

SALAD

**KALE CAESAR (GFO)**

garlic focaccia croutons / house Caesar dressing

PIZZA

**SUPREME PIZZA (GFO)**

Italian sausage / peppers / onions

3rd

ENTREE

**CAMPANELLE BOLOGNESE**

**BEANS & GREENS (GF)**

rapini / roasted garlic / green chickpeas / pine nuts

4th

DESSERT

**MINI SUNDAE (GF)**

vanilla bean ice cream / fudge sauce / brownie  
brandy flambe cherries / coconut whipped cream

\* To support living wages for our back-of-the-house staff, a 3% service charge will be added to your check.

\*\* 20% Automatic gratuity for parties of 8 or more. \*\*\* Gift cards must be for this restaurant location.

### EXECUTIVE CHEF SCOT JONES

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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