

CROSSROADS

KITCHEN
LOS ANGELES

FALL TASTING MENU

4 Course / \$65 per person

- 1st SOUP
- CELERY ROOT SOUP (GF)
- APPETIZER
- ARTICHOKE OYSTERS (GF)
 artichoke purée / crispy oyster mushrooms
 béarnaise / kelp caviar
- 2nd SALAD
- KALE CAESAR (GFO)
 garlic focaccia croutons / house Caesar dressing
- PIZZA
- SPICY MEATBALL
- 3rd ENTREE
- RIGATONI BOLOGNESE
- BRUSSELS SPROUTS (GF)
 pine nuts / currants / maple dijon vinaigrette
- 4th DESSERT
- MINI SUNDAE (GF)
 vanilla bean ice cream / fudge sauce / brownie
 brandy flambe cherries / coconut whipped cream

* To support our BOH house staff, a 3% service charge will be added to your check, with those proceeds paid in full to the BOH staff.

** Parties of 8 or more guests will have a 20% automatic gratuity added to their check.

*** Gift cards must be designated for this location - each gift card is branded with the correct location.

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.

