

# CROSSROADS

KITCHEN

LOS ANGELES

## 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**

\* To support our BOH house staff, a 3% service charge will be added to your check.

\*\* Parties of 8 or more guests are subject to a 20% automatic gratuity

\*\*\* Gift cards must be designated for this 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.