

CROSSROADS

KITCHEN

LOS ANGELES

WINTER TASTING MENU

4 Course / \$65 per person

1st

SOUP

CHILLED LEEK & CELERY ROOT SOUP

APPETIZER

ARTICHOKE OYSTERS (GF)

artichoke purée / crispy oyster mushrooms / béarnaise / kelp caviar

2nd

SALAD

KALE CAESAR (GF)

garlic focaccia croutons / house Caesar dressing

PIZZA

SUPREME PIZZA (GFO)

Italian sausage / peppers / onions

3rd

ENTREE

CAMPANELLE BOLOGNESE

ROASTED CAULIFLOWER (GF)

shallots / parmesan / parsley

4th

DESSERT

MINI SUNDAE (GF)

vanilla bean ice cream / fudge sauce / chocolate cake

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.

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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