

# CROSSROADS

KITCHEN

LOS ANGELES

## SUMMER TASTING MENU

4 Course / \$65 per person

- 1st            SOUP
- SWEET CORN 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
- BABY ZUCCHINI (GF)  
                 garlic / chili / herbed bread crumb / parmesan / grilled onions
- 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.

