

CROSSROADS

KITCHEN

LOS ANGELES

SUMMER TASTING MENU

4 Course / \$65 per person

1st

SOUP

CHILLED CANTALOUPE & CUCUMBER 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

SPICY MEATBALL

3rd

ENTREE

CAMPANELLE BOLOGNESE

GRILLED ROMANO BEANS (GF)

bagna cauda / fresh horseradish / lemon

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.

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.

