

CROSSROADS

KITCHEN

LOS ANGELES

FALL TASTING MENU

4 Course / \$65 per person

1st

SOUP

CHILLED POTATO LEEK 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

BRUSSELS SPROUTS (GF)

currants / pine nuts / 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.

** 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.