

CROSSROADS

KITCHEN

LOS ANGELES

THANKSGIVING MENU

4 Course / \$80 per person (drinks not included)

- 1st SOUP
- CELERY ROOT SOUP (GF)**
granny smith apples / chive oil
- 2nd SALAD
- WALDORF SALAD (GF)**
endive / little gem lettuce / pears / grapes
candied walnuts / creamy yogurt vinaigrette
- 3rd ENTREE (choose one)
- BREADED SCALLOPINI**
- or
- ROASTED LIONS MANE MUSHROOMS (GF)**
herb gravy
- (items included with entree)
- MASHED POTATO (GF)**
gravy
- CLASSIC STUFFING (GFO)**
- CRANBERRY RELISH (GF)**
- BRUSSELS SPROUTS (GF)**
pine nuts / currants / maple dijon vinaigrette
- SWEET POTATO BISCUITS (GFO)**
maple butter
- 4th DESSERT (choose one)
- PUMPKIN PIE**
whipped cream / fall spice
- or
- CRANBERRY SORBET (GF)**

* add shaved truffles on 1st and 3rd course - **MP**

* 20% automatic gratuity will be included.

** 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.