

CROSSROADS

KITCHEN

CALABASAS

THE CROSSROADS EXPERIENCE

7 Course Winter Tasting Menu / \$175 per person

includes glass of champagne / signed Crossroads Cookbook

Brief meet and greet with the Chef as he shaves truffles table side on the 5th course

* Chef requests full table participation

- 1st **CAULIFLOWER & LEEK SOUP (GF)**
- 2nd **BABY BEET & CITRUS SALAD (GF)**
pistachios / fennel / feta / balsamic
- 3rd **MUSHROOM & LEEK TART**
Climax blue cheese / watercress / sherry gastrique
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**
almond ricotta cheese / marinara
- 5th **PORCINI & CHESTNUT TORTELLINI EN BRODO**
roasted vegetable consommé & black truffles
- 6th **EGGPLANT SHORT RIB (GFO)**
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
- CHOICE OF DESSERT FROM THE DINNER MENU**

WINTER TRUFFLE TASTING MENU

5 Course \$135 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
shaved black truffles
- 2nd **HONEYCRISP APPLE & GEM LETTUCE SALAD (GF)**
cider soaked cranberries / celery hearts
Climax blue cheese / roasted walnuts / cider vinaigrette
- 3rd **FRESH HOUSE MADE FETTUCCINE**
with truffle butter and shaved black truffles
- 4th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes and bordelaise sauce
- 5th **DESSERT**
- CHOICE OF DESSERT FROM THE DINNER MENU**

* optional shaved truffles supplement MP

* 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.

EXECUTIVE CHEF JOB SERVIN

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.

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Nut Free Dinner Menu

APPETIZERS

FRIED OLIVES caper aioli	15
WHIPPED FETA (GFO) kumquat & luxardo cherries / marcona almonds grilled sourdough	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	15
MUSHROOM & LEEK TART Climax blue cheese / watercress / sherry gastrique	16
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese	14
STUFFED ZUCCHINI BLOSSOMS (GF)	15
CALAMARI FRITTI (GF) diablo sauce / lemon	18
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	18

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
HONEYCRISP APPLE & GEM LETTUCE (GF) cider soaked cranberries / celery hearts Climax blue cheese / roasted walnuts cider vinaigrette	17
WEDGE (GF) iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
BABY BEET & CITRUS (GF) pistachios / fennel / feta / balsamic	15

HOUSE MADE PASTAS

MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	25
SPICY RIGATONI VODKA * add chicken parmesan 10	23
TAGLIATELLE BOLOGNESE (GFO)	23
SPAGHETTI CARBONARA (GFO)	23
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
LASAGNA BOLOGNESE Impossible meat / bechamel sauce	24
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	24
PORCINI & CHESTNUT TORTELLINI EN BRODO roasted vegetable consommé & black truffles	45

VEGETABLES

ROASTED CAULIFLOWER (GF) Moroccan spiced / toasted almonds / scallions	14
BAKED SWEET POTATO (GF) jalapeño compound butter / maple pearls herb pecan crumble	15
BROCCOLI & CALABRIAN CHILI (GF) toasted pine nuts / parmesan cheese garlic chips	13
KABOCHA SQUASH AGRODOLCE (GF) toasted hazelnuts / Aleppo pepper cured olives	14
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan	14

PIZZA *

NEAPOLITAN:

TRUFFLE MUSHROOM BIANCA (GFO)	22
SPICY MEATBALL	22
PEPPERONI (GFO)	22

* gluten free pizza additional 2
We use Vertage cashew cheese on our pizza.

PROTEINS

EGGPLANT SHORT RIB (GFO) whipped potatoes foraged mushrooms bordelaise	24
SCALLOPINI PARMESAN or MILANESE	22
HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes / parmesan cheese	16
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	18
PICCATA * (GFO) (choice of protein) lemon / caper / herbs	22
MARSALA * (GFO) (choice of protein) foraged mushrooms / marsala demi	22
CACCIATORE * (GFO) (choice of protein) pearl onions / roasted peppers / olives white wine tomato broth	22

* Protein choice: Pumpkin Seed Tofu or Impossible Chicken
** Add mashed potatoes or capellini 8

** shaved truffle supplement to any item MP

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