

# CROSSROADS

KITCHEN

CALABASAS

## THE CROSSROADS EXPERIENCE

7 Course Spring 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

- 1st **CHILLED ASPARAGUS SOUP**
- 2nd **SPRING PEA & RADISH SALAD (GF)**  
sugar snap peas / mixed baby radishes / English peas  
pea tendrils / whole-grain mustard vinaigrette / whipped feta
- 3rd **GRILLED BABY ARTICHOKE (GF)**  
spring onions / chimichurri / lemon
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**  
almond ricotta cheese / marinara
- 5th **SWEET PEA RAVIOLI**  
spring onions / fava beans / parmesan cheese
- 6th **EGGPLANT SHORT RIB (GFO)**  
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
- CHOICE OF DESSERT FROM THE DINNER MENU**

## SPRING TRUFFLE TASTING MENU

5 Course / \$135 per person

- 1st **MUSHROOM BIANCA PIZZA**  
shaved black truffles
- 2nd **SPRING PEA & RADISH SALAD (GF)**  
sugar snap peas / mixed baby radishes / English peas  
pea tendrils / whole-grain mustard vinaigrette / whipped feta
- 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 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.

### EXECUTIVE CHEF JOB SERVIN

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.



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Nut Free Dinner Menu

## APPETIZERS

<b>CHESTNUT FOIE GRAS (GFO)</b> Cabernet demi / grapes / grilled sourdough	18
<b>CAVIAR AND CHIPS (GF)</b> potato chips / french onion dip	16
<b>STRAWBERRIES &amp; WHIPPED FETA (GFO)</b> pickled rhubarb / basil / grilled sourdough	16
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	16
<b>CHEESE PLATE (GFO)</b> Camembert-bleu / boursin / quince paste Mojave dried grapes / toasted baguette	18
<b>FRIED OLIVES</b> caper aioli	16
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b>	17
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	18

## PIZZA \*

<b>PEPPERONI / BROCCOLI DI CICCIO</b> spicy agave	23
<b>TRUFFLE MUSHROOM BIANCA</b>	24
<b>SAUSAGE, PEPPERS, ONIONS</b>	23

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

## SALADS

<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	16
<b>ASPARAGUS &amp; ARTICHOKE TARTARE (GF)</b> lemon / shaved parmesan cheese	17
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
<b>SPRING PEA &amp; RADISH (GF)</b> sugar snap peas / mixed baby radishes English peas / pea tendrils whole-grain mustard vinaigrette / whipped feta	18

\*\* shaved truffle supplement to any item MP

## DESSERTS

<b>BROWNIE SUNDAE (GFO)</b> vanilla ice cream / fudge sauce coconut whip / brandied cherries	14
<b>COCONUT MANGO BAR</b> almond sponge cake / coconut crunch caramelized mango confit	14

## HOUSE-MADE PASTAS

<b>SWEET PEA RAVIOLI</b> spring onions / fava beans / parmesan cheese	27
<b>TAGLIATELLE BOLOGNESE (GFO)</b>	25
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>SPAGHETTI CARBONARA (GFO)</b>	24
<b>SPICY RIGATONI VODKA</b>	25
<b>LASAGNA BOLOGNESE</b>	25
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	26
<b>CAMPANELLE</b> Italian sausage / rapini	24

## PROTEINS

<b>HEIRLOOM BUTTER BEANS (GF)</b> kale / oven roasted tomatoes / parmesan cheese	18
<b>SCALLOPINI PARMESAN OR MILANESE</b>	23
<b>HOUSE MADE ITALIAN SAUSAGE (GF)</b> peppers / onions / tomato demi sauce	22
<b>PUMPKIN SEED TOFU MARSALA (GF)</b> shimeji mushrooms / marsala demi	18
<b>EGGPLANT SKIRT STEAK (GFO)</b> mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

## SIDES

<b>ROASTED FENNEL CACCIATORE (GFO)</b> pearl onions / roasted peppers / olives white wine tomato broth	16
<b>CHARRED LEEKS (GF)</b> romesco sauce / maitake mushrooms	15
<b>GRILLED BABY ARTICHOKE (GF)</b> spring onions / chimichurri / lemon	17
<b>BEANS &amp; GREENS (GF)</b> rapini / roasted garlic / green chickpeas pine nuts	16
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan	16
<b>DELTA ASPARAGUS (GF)</b> white asparagus hollandaise / lemon	15

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## KITCHEN CALABASAS

### COCKTAILS

<b>CROSSROADS MARGARITA</b> Jaja Tequila / Triple Sec / Lime	16
<b>PEARADISE CITY</b> Absolut Pear / Elderflower Liqueur / Lemon Juice Pear Puree / Simple	18
<b>WISH YOU WERE HERE</b> El Tesoro / Lime juice / Agave / Green Tea Matcha	18
<b>FIRST DATE</b> Casamigos Mezcal / Sweet Vermouth / Pilla Select in a smoked glass	19
<b>BLACKBERRY FIELDS</b> Ford's Gin / Elderflower Liqueur / Blackberries Basil / Lemon Juice / Aquafaba / Simple Syrup	20
<b>BRIGHTSIDE</b> 818 Blanco Tequila / Agave / Pineapple Juice Lime Juice / Jalapeno	19
<b>4 O'CLOCK BLUES</b> Frey Ranch Bourbon / Ginger Sage Syrup Lemon Juice / Orange Juice	19
<b>INTO THE VOID</b> Real McCoy Rum / Pineapple Juice / Orange Juice Coconut Cream	16
<b>VELVET UNDERGROUND</b> Havana Club Light Rum / Bitter Truth Golden Falernum Creme De Violette / Lemon juice / Aquafaba	18

<b>BLUEBERRY SHUFFLE</b> Deep Eddy Vodka / Italicus Liqueur / Ginger beer Blueberry Thyme Syrup / Lemon Juice	18
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### DRAFT & BOTTLE BEERS

Draft	
<b>SIERRA NEVADA HAZY IPA</b>	10
<b>MODELO SPECIAL</b>	10
Bottle	
<b>PERONI</b>	7
<b>FIRESTONE 805</b>	7
<b>HEINEKEN</b>	7
<b>HEINEKEN 0.0</b>	5

### NON - ALCOHOLIC

<b>FEVERTREE GINGER ALE</b>	7
<b>FEVERTREE GINGER BEER</b>	7
<b>FEVERTREE SPARKLING GRAPEFRUIT</b>	7
<b>REDBULL</b>	7
<b>HOUSEMADE LEMONADE</b>	7
<b>HEALTHADE POMEGRANATE KOMBUCHA</b>	8
<b>BLACKBERRY MINT LEMONADE</b>	9
<b>ESPRESSO MARTI-NO</b>	11
<b>CUCUMBER FIZZ</b>	11

### WINES BY THE GLASS & SPARKLING

~ Sparkling & Champagne ~	
<b>Della Vite Prosecco</b> Prosecco, Italy NV	17/64
<b>Moet Imperial Brut Reserve</b> Reims, France NV	30/116
<b>Sofia Brut Rose</b> Monterey County, California NV	15/56
~ Rose ~	
<b>Flowers Pinot Noir Rose</b> Sonoma Coast, California 2021	18/68
<b>Rock Angel D'esclans</b> Cote De Provence, France 2021	25/96
<b>Summer Water Rose</b> Central Coast, California 2021	15/56
~ White ~	
<b>Blindfold Blanc De Noir</b> California 2021	20/76
<b>Field Theory Albarino</b> Lodi, California 2021	17/64
<b>Sauvitage Sauvignon Blanc</b> France 2021	18/68
<b>Candoni Pinot Grigio</b> Italy 2020	14/52
<b>Chateau Ste Michelle "Eroica" Riesling</b> Washington 2021	15/56
<b>Tolosa Chardonnay</b> Central Coast, California 2021	16/60
<b>Patz &amp; Hall Chardonnay</b> Sonoma Coast, California 2018	19/72
~ Red ~	
<b>Folly Of The Beast Pinot Noir</b> California 2020	18/68
<b>Flowers Pinot Noir</b> Sonoma Coast, California 2021	30/116
<b>Numanthia "Termes" Tempranillo</b> Toro, Spain 2018	15/56
<b>Inkarri Malbec</b> Mendoza, Argentina 2020	20/76
<b>Ferrari Carano Sangiovese</b> Sonoma County, California 2019	15/56
<b>Unshackled Red Blend</b> California 2019	16/60
<b>Aviatrix by Heidi Barrett</b> Grenache, California 2018	25/96
<b>Daou Cabernet Sauvignon</b> Paso Robles, California 2020	19/72
<b>Quilt Cabernet Sauvignon</b> Napa Valley, California 2019	22/84

### BY THE BOTTLE & SPARKLING

~ Sparkling & Champagne ~	
<b>Pizzolato Prosecco</b> Italy NV	65
<b>Pizzolato Rose</b> Italy NV	70
<b>Veuve Clicquot Yellow Label</b> Champagne, France NV	135
<b>Veuve Clicquot Brut Rose</b> France NV	165
<b>Perrier Jouet Brut</b> Champagne, France NV	140
<b>Perrier Jouet Brut Belle Epoque</b> Champagne, France 2013	405

~ Interesting Whites ~	
<b>Kim Crawford Sauvignon Blanc</b> New Zealand 2022	56
<b>Dr Loosen "Blue Slate"</b> Riesling, Germany 2021	65
<b>La Scolca "Gavi Di Gavi" Black Label</b> Piedmont, Italy 2021	115
<b>Domaine De Beaurenard</b> Châteauneuf-du-Pape, France 2020	185

~ Chardonnay ~	
<b>Davis Bynum</b> Russian River Valley, California 2018	56
<b>Patz &amp; Hall "Dutton Ranch"</b> California 2018	82
<b>Jean-Marc Brocard "Vau De Vey"</b> Chablis, France 2020	115
<b>Far Niente</b> Napa Valley, California 2021	185

~ Interesting Reds ~	
<b>Mollydooker "The Boxer" Shiraz</b> McLaren Vale, Australia 2019	72
<b>Marques De Casa Concha</b> Carménère, Chile 2019	88
<b>Tenuta Tescante "Contrada Sciaranuova"</b> Italy 2017	135
<b>Guigal Cote Rotie "Cote Blonde And Brune"</b> France 2018	150
<b>Roccolo Grassi Amarone Della Valpolicella</b> Italy 2016	160

~ Pinot Noir ~	
<b>Albert Bichot "Secret De Famille"</b> Burgundy, France 2017	95
<b>Sokol Blosser "Dundee Hills"</b> Oregon 2020	115
<b>Dutton Goldfield "Dutton Ranch"</b> California 2019	105
<b>Belle Glos "Clark &amp; Telephone"</b> California 2020	125
<b>Belle Glos "Taylor Lane" 1.5L</b> California 2011	240

~ Cabernet Sauvignon ~	
<b>Frank Family</b> Napa Valley, California 2018	135
<b>Stags Leap "Artemis"</b> Napa Valley, California 2018	150
<b>Cakebread</b> Napa Valley, California 2019	155
<b>Far Niente</b> Napa Valley, California 2019	250
<b>Daou "Soul Of A Lion"</b> Paso Robles, California 2019	265