

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

- 1st **CHILLED LEEK & CELERY ROOT SOUP**
- 2nd **BABY BEET SALAD (GF)**
citrus / toasted pistachios / feta / balsamic
- 3rd **BRAISED LEEKS (GF)**
baby turnips / turnip jus / parsley
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**
almond ricotta cheese / marinara
- 5th **PORCINI & CAULIFLOWER RAVIOLI**
herb butter / black winter truffles
- 6th **EGGPLANT SHORT RIB (GF)**
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
CHOICE OF DESSERT FROM THE DINNER MENU

WINTER TRUFFLE TASTING MENU

5 Course / \$135 per person

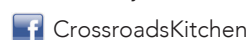
- 1st **MUSHROOM BIANCA PIZZA**
shaved black truffles
- 2nd **BABY BEET SALAD (GF)**
citrus / toasted pistachios / feta / balsamic
- 3rd **FRESH HOUSE MADE FETTUCCINE**
with truffle butter and shaved black truffles
- 4th **EGGPLANT SHORT RIB (GF)**
truffle potatoes and bordelaise sauce
- 5th **DESSERT**
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.

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

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

PIZZA *

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

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

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	16
GRAPEFRUIT & AVOCADO (GF) endive / cucumbers / green onion celery / citrus vinaigrette	16
WEDGE (GF) iceberg / cherry tomatoes / shiitake pancetta pickled red onions / house bleu cheese dressing	16
BABY BEET (GF) citrus / toasted pistachios / feta / balsamic	16

** shaved truffle supplement to any item MP

DESSERTS

BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce coconut whip / brandied cherries	14
SORBET OF THE DAY (GFO)	8

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	25
FETTUCCHINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPAGHETTI CARBONARA (GFO)	24
SPICY RIGATONI VODKA	25
PORCINI & CAULIFLOWER RAVIOLI herb butter / parmesan	24
LASAGNA BOLOGNESE	25
LINGUINE SCALLOPS white wine / garlic butter / parsley	26
CAMPANELLE Italian sausage / rapini	24

PROTEINS

HEIRLOOM BUTTER BEANS (GFO) kale / oven roasted tomatoes / parmesan cheese	18
SCALLOPINI PARMESAN OR MILANESE	23
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
PUMPKIN SEED TOFU MARSALA (GF) shimeji mushrooms / marsala demi	18
EGGPLANT SHORT RIB (GF) whipped potatoes / foraged mushrooms bordelaise	24

SIDES

ROASTED MAITAKE MUSHROOMS (GF) braised endive / red wine herb demi glacé	15
ROASTED CAULIFLOWER (GF) shallots / parmesan / chives	16
ROASTED ACORN SQUASH (GF) chanterelle mushrooms / spicy maple glaze	16
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan	16
BRAISED LEEKS (GF) baby turnips / turnip jus / parsley	13

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** 20% Automatic gratuity for parties of 8 or more.

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@Crossroads



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COCKTAILS

CROSSROADS MARGARITA Jaja Tequila / Triple Sec / Lime	16
PEARADISE CITY Absolut Pear / Elderflower Liqueur / Lemon Juice Pear Puree / Simple	18
WISH YOU WERE HERE El Tesoro / Lime juice / Agave / Green Tea Matcha	18
FIRST DATE Casamigos Mezcal / Sweet Vermouth / Pilla Select in a smoked glass	19
BLACKBERRY FIELDS Ford's Gin / Elderflower Liqueur / Blackberries Basil / Lemon Juice / Aquafaba / Simple Syrup	20
BRIGHTSIDE Avion Tequila / Agave / Pineapple Juice Lime Juice / Jalapeno	19
HOLLYWOOD BABYLON Chopin / Limoncello / Lavender Simple Syrup Lemongrass	19
INTO THE VOID Real McCoy Rum / Pineapple Juice / Orange Juice Coconut Cream	16
PRETTY FLY FOR A MAI TAI Havana Club light and Gosling's dark rums orgeat / orange liqueur / pineapple and orange foam	18
POMEGRANATE SMASH Deep Eddy Vodka / ginger beer / pomegranate syrup lime juice	17

DRAFT & BOTTLE BEERS

Draft	
SIERRA NEVADA HAZY IPA	10
MODELO SPECIAL	10
HEALTHADE POMEGRANATE KOMBUCHA	8
Bottle	
PERONI	7
FIRESTONE 805	7
HEINEKEN	7
HEINEKEN 0.0	5

NON - ALCOHOLIC

FEVERTREE GINGER ALE	7
FEVERTREE GINGER BEER	7
FEVERTREE SPARKLING GRAPEFRUIT	7
REDBULL	7
HOUSEMADE LEMONADE	7
BLACKBERRY MINT LEMONADE	9
ESPRESSO MARTI-NO	11

WINES BY THE GLASS & SPARKLING

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

BY THE BOTTLE & SPARKLING

~ Sparkling & Champagne ~	
Pizzolato Prosecco Italy NV	65
Pizzolato Rose Italy NV	70
Veuve Clicquot Yellow Label Champagne, France NV	135
Veuve Clicquot Brut Rose France NV	165
Perrier Jouet Brut Champagne, France NV	140
Perrier Jouet Brut Belle Epoque Champagne, France 2013	405
~ Interesting Whites ~	
Kim Crawford Sauvignon Blanc New Zealand 2022	56
Dr Loosen "Blue Slate" Riesling, Germany 2021	65
La Scolca "Gavi Di Gavi" Black Label Piedmont, Italy 2021	115
Domaine De Beaurenard Châteauneuf-du-Pape, France 2020	185
~ Chardonnay ~	
Davis Bynum Russian River Valley, California 2018	56
Patz & Hall "Dutton Ranch" California 2018	82
Jean-Marc Brocard "Vau De Vey" Chablis, France 2020	115
Far Niente Napa Valley, California 2021	185
~ Interesting Reds ~	
Mollydooker "The Boxer" Shiraz McLaren Vale, Australia 2019	72
Marques De Casa Concha Carménère, Chile 2019	88
Tenuta Tescante "Contrada Sciaranuova" Italy 2017	135
Guigal Cote Rotie "Cote Blonde And Brune" France 2018	150
Roccolo Grassi Amarone Della Valpolicella Italy 2016	160
~ Pinot Noir ~	
Albert Bichot "Secret De Famille" Burgundy, France 2017	95
Sokol Blosser "Dundee Hills" Oregon 2020	115
Dutton Goldfield "Dutton Ranch" California 2019	105
Belle Glos "Clark & Telephone" California 2020	125
Belle Glos "Taylor Lane" 1.5L California 2011	240
~ Cabernet Sauvignon ~	
Frank Family Napa Valley, California 2018	135
Stags Leap "Artemis" Napa Valley, California 2018	150
Cakebread Napa Valley, California 2019	155
Far Niente Napa Valley, California 2019	250
Daou "Soul Of A Lion" Paso Robles, California 2019	265