

# CROSSROADS

KITCHEN

CALABASAS

## THE CROSSROADS EXPERIENCE

7 Course Fall 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)**  
shaved apples / feta / candied walnuts / balsamic
- 3rd **ARTICHOKE HEARTS (GF)**  
horseradish celery root puree / chimichurri  
olives / fried capers
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**  
almond ricotta cheese / marinara
- 5th **SQUASH TORTELLI & TRUFFLES**  
sage butter / fresh shaved truffles
- 6th **EGGPLANT FILET (GFO)**  
mashed potato / wild mushrooms / bordelaise
- 7th **DESSERT**  
**CHOICE OF DESSERT FROM THE DINNER MENU**

## FALL TRUFFLE TASTING MENU

5 Course / \$135 per person

- 1st **MUSHROOM BIANCA PIZZA**  
shaved black truffles
- 2nd **BABY BEET SALAD (GF)**  
shaved apples / feta / candied walnuts / balsamic
- 3rd **FRESH HOUSE MADE FETTUCCINE**  
with truffle butter and shaved black truffles
- 4th **EGGPLANT FILET (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.

### 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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### APPETIZERS

<b>CHESTNUT FOIE GRAS (GFO)</b> Cabernet demi / grapes / grilled sourdough	18
<b>CAVIAR AND CHIPS (GFO)</b> potato chips / french onion dip	16
<b>FIGS &amp; FETA (GFO)</b> caramelized black mission figs / whipped feta white balsamic / 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 (GFO)</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
<b>BLACK MISSION FIG</b> arugula / bleu cheese / balsamic glaze	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>KIWI &amp; AVOCADO (GF)</b> endive / cucumbers / green onion / celery citrus vinaigrette	16
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / shiitake pancetta pickled red onions / house bleu cheese dressing	16
<b>BABY BEET (GF)</b> shaved apples / feta / candied walnuts / balsamic	16

\*\* shaved truffle supplement to any item MP

### DESSERTS

<b>BROWNIE SUNDAE (GFO)</b> vanilla ice cream / fudge sauce coconut whip / brandied cherries	14
<b>THE PEAR</b> cinnamon pecan sponge cake / pear mousse pecan crumble / port sorbet	14

### HOUSE-MADE PASTAS

<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>SQUASH TORTELLI</b> sage butter / pumpkin seeds / saba	24
<b>LASAGNA BOLOGNESE</b>	25
<b>LINGUINE SCALLOPS</b> white wine / garlic butter / parsley	26
<b>CAMPANELLE</b> Italian sausage / rapini	24

### PROTEINS

<b>HEIRLOOM BUTTER BEANS (GFO)</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 FILET (GFO)</b> mashed potatoes / chanterelles / bordelaise	24

### SIDES

<b>ARTICHOKE HEARTS (GF)</b> horseradish celery root puree / chimichurri olives / fried capers	15
<b>ROASTED BUTTERNUT SQUASH (GFO)</b> toasted pumpkin seeds / pomegranate	16
<b>BRUSSELS SPROUTS (GF)</b> spicy maple glaze / shiitake bacon dried cranberries	15
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan	16
<b>SPICY BROCCOLI DI CICCIO (GF)</b> crispy garlic and chili / pine nuts	13

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

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### 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>ONLY YOU</b> El Tesoro / Lime juice / Agave / Green Tea Matcha	18
<b>FIRST DATE</b> Casamigos Mezcal / Sweet Vermouth / Aperol 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> Avion Tequila / Agave / Pineapple Juice Lime Juice / Jalapeno	19
<b>HOLLYWOOD BABYLON</b> Chopin / Limoncello / Lavender Simple Syrup Lemongrass	19
<b>INTO THE VOID</b> Real McCoy Rum / Pineapple Juice / Orange Juice Coconut Cream	16
<b>CLASSIC BOULEVARDIER</b> Makers 46 / Campari / Sweet Vermouth	17
<b>LAST WARNING</b> Sazerac Rye / Green Chartreuse / Maraschino Liqueur Lime Juice	18

### DRAFT & BOTTLE BEERS

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

### WINES BY THE GLASS & SPARKLING

~ Sparkling And Champagne ~	
<b>Della Vite Prosecco</b> Prosecco, Italy NV	18/68
<b>Sofia Brut Rose</b> Monterey County, California 2017	16/60
<b>Moet Imperial Brut Reserve</b> Reims, France NV	30/116
~ Rose ~	
<b>Summer Water Rose</b> Central Coast, California 2021	14/52
<b>Rock Angel D'esclans</b> Cote De Provence, France 2020	17/64
<b>Flowers Pinot Noir Rose</b> Sonoma Coast, California 2021	30/116
~ White ~	
<b>Blindfold Blanc De Noir</b> California 2021	20/76
<b>Field Theory Albarino</b> Lodi, California 2020	15/56
<b>Inception Sauvignon Blanc</b> Santa Barbara, California 2017	14/52
<b>Candoni Pinot Grigio</b> Italy 2020	15/56
<b>Chateau St Michelle "Eroica" Riesling</b> Washington 2021	22/84
<b>Tolosa Chardonnay</b> Central Coast, California 2021	18/68
<b>Patz &amp; Hall Chardonnay</b> Sonoma Coast, California 2017	17/64
~ Red ~	
<b>Folly Of The Beast Pinot Noir</b> California 2020	16/60
<b>Flowers Pinot Noir</b> Sonoma Coast, California 2019	23/88
<b>Numanthia "Termes" Tempranillo</b> Toro, Spain 2017	17/64
<b>Inkari 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	15/56
<b>Avitax Grenache</b> Calistoga, California 2018	25/96
<b>Daou Cabernet Sauvignon</b> Paso Robles, California 2020	18/68
<b>Quilt Cabernet Sauvignon</b> Napa Valley, California 2019	21/80

### BY THE BOTTLE & SPARKLING

~ Sparkling & Champagne ~	
<b>Nicolas Feuillatte Brut Rose</b> Champagne, France NV ½ Bottle	43
<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 Blanc De Blancs</b> Champagne, France NV	140
<b>Perrier Jouet Brut Belle Epoque</b> Champagne, France 2012	405
~ Interesting Whites ~	
<b>Dr Loosen "Blue Slate" Riesling</b> , Germany 2018	64
<b>La Scolca "Gavi Di Gavi" Black Label</b> Piedmont, Italy 2020	52
<b>Kim Crawford Sauvignon Blanc</b> New Zealand 2021	56
<b>Sauvetage Sauvignon Blanc</b> France 2020	60
<b>Domaine De Beaurenard</b> Châteauneuf-du-Pape, France 2018	140
~ Chardonnay ~	
<b>Davis Bynum</b> Russian River Valley, California 2018	54
<b>Dutton Ranch "Patz &amp; Hall"</b> California 2017	120
<b>Far Niente</b> Napa Valley, California 2019	185
~ Interesting Reds ~	
<b>Mollydooker "The Boxer" Shiraz</b> McLaren Vale, Australia 2019	72
<b>Marques De Casa Concha</b> Carménère, Chile 2018	88
<b>Guigal Cote Rotie "Cote Blonde And Brune"</b> France 2016	190
~ Pinot Noir ~	
<b>Albert Bichot "Secret De Famille"</b> Burgundy, France 2018	80
<b>Sokol Blosser "Dundee Hills"</b> Oregon 2017	105
<b>Dutton Goldfield "Dutton Ranch"</b> California 2014	115
<b>Belle Glos "Clark &amp; Telephone"</b> California 2020	110
<b>Belle Glos "Taylor Lane" 1.5l</b> California 2011	250
~ Cabernet Sauvignon ~	
<b>Frank Family</b> Napa Valley, California 2018	135
<b>Stags Leap "Artemis"</b> Napa Valley, California 2018	140
<b>Cakebread</b> Napa Valley, California 2017	135
<b>Daou "Soul Of A Lion"</b> Paso Robles, California 2018	270
<b>Far Niente</b> Napa Valley, California 2018	250