

CROSSROADS

KITCHEN
CALABASAS

VALENTINE'S DAY MENU

5 Course / \$95 per person (drinks not included)

- 1st Course** **ITALIAN WEDDING SOUP (GFO)**
mini meatballs / ditalini pasta
- 2nd Course** **HEARTS OF PALM & AVOCADO WITH CAVIAR (GF)**
herb chicharrón
- 3rd Course** **SALAD • choice of:**
- CASPER KALE SALAD (GF)**
grilled lion's mane mushrooms / crispy shallots
horseradish vinaigrette
- or*
- ROMAINE CAESAR (GFO)**
herb croutons / parmesan cheese
house made Caesar dressing
- 4th Course** **ENTREE • choice of:**
- HERB RICOTTA CARMELLE**
sunchokes / chanterelle mushrooms
roasted vegetable jus
- or*
- EGGPLANT SHORT RIB (GFO)**
whipped potatoes / bordelaise
- 5th Course** **DESSERT • choice of:**
- LOVE & CHOCOLATE**
chocolate mousse / fruit compote
crunchy strawberry sponge cake
- or*
- POMEGRANATE SORBET (GF)**

* add shaved truffles on 4th course - MP

* 20% Automatic gratuity,

** 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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