

# 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

\* Chef requests full table participation

- 1st **CHILLED ASPARAGUS SOUP (GF)**
- 2nd **SPRING CHOPPED SALAD (GF)**  
pea tendrils / watermelon radish / snap peas  
celery hearts / whole grain mustard vinaigrette
- 3rd **OVEN ROASTED BABY ARTICHOKE (GFO)**  
saffron & lemon sabayon / parmesan crisp
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**  
almond ricotta cheese / marinara
- 5th **SPINACH & RICOTTA TORTELLI TRUFFLE**  
baby artichokes / roasted vegetable jus  
black truffle
- 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

\* full table participation

- 1st **MUSHROOM BIANCA PIZZA**  
shaved black truffles
- 2nd **SPRING CHOPPED SALAD (GF)**  
pea tendrils / watermelon radish / snap peas  
celery hearts / whole grain mustard 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

<b>FRIED OLIVES</b> caper aioli	15
<b>WHIPPED FETA (GFO)</b> fava beans / English peas / green chickpeas mint / preserved lemon / agrumato	16
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	15
<b>GRILLED LION'S MANE SKEWERS (GF)</b> Chimichurri	16
<b>POTATO LEEK SOUP (GF)</b> sour cream / pea tendrils / kelp caviar dill / chive oil	14
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b>	15
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	18
<b>CHEESE PLATE (GFO)</b> Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	18

\* gluten free bread additional 2

## SALADS

<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
<b>BLOOMSDALE SPINACH (GF)</b> spring strawberries / Climax blue cheese candied almonds / scallions / champagne vinaigrette	17
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
<b>SPRING CHOPPED SALAD (GF)</b> pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette	15

## HOUSE MADE PASTAS

<b>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	25
<b>SPICY RIGATONI VODKA</b> * add chicken parmesan 10	23
<b>TAGLIATELLE BOLOGNESE (GFO)</b>	23
<b>SPAGHETTI CARBONARA (GFO)</b>	23
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>LASAGNA BOLOGNESE</b> Impossible meat / bechamel sauce	24
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	24
<b>SPINACH &amp; RICOTTA TORTELLI</b> baby artichokes / roasted vegetable jus black truffle dust	28

\* shaved truffle supplement to any item MP

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## VEGETABLES

<b>DELTA ASPARAGUS (GF)</b> poached new potatoes / spring onion & dill yogurt	14
<b>ROASTED BABY FENNEL (GF)</b> fennel & herb pesto / shallots extra virgin olive oil	15
<b>SPRING PEAS &amp; MUSHROOMS (GF)</b> caramelized onion / preserved lemon / mint pea tendrils	13
<b>OVEN ROASTED BABY ARTICHOKE (GF)</b> saffron & lemon sabayon / parmesan crisp	14
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan	14

## PIZZA \*

NEAPOLITAN:

<b>TRUFFLE MUSHROOM BIANCA (GFO)</b>	22
<b>SPICY MEATBALL</b>	22
<b>PEPPERONI (GFO)</b>	22

\* gluten free pizza additional 2

We use Vertage cashew cheese on our pizza.

## PROTEINS

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

\* Protein choice: Pumpkin Seed Tofu or Impossible Chicken

\*\* Add: mashed potatoes or capellini 8

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## DESSERT MENU

<b>SORBET OF THE DAY (GFO)</b>	8
<b>BROWNIE SUNDAE (GFO)</b> vanilla ice cream / fudge sauce / coconut whip brandied cherries	12
<b>BANANA PUDDING</b> vanilla cream / almond streusel	14
<b>STRAWBERRY TART</b> strawberry confit / vanilla lime pastry cream	14

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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> Del Maguey 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>NEON KNIGHTS</b> Sipsmith Gin / Aperol / Strawberry / Lemon Juice Simple Syrup / Aquafaba	20
<b>INTO THE VOID</b> Bacardi Rum / Pineapple Juice / Orange Juice Coconut Cream	16
<b>UNDER THE SUN</b> Sunny Vodka / Caravella Limoncello / LemonGrass Syrup Lemon Juice / Aquafaba	19
<b>BLUEBERRY SHUFFLE</b> Deep Eddy Vodka / Italicus Liqueur / Ginger beer Blueberry Thyme Syrup / Lemon Juice	18

### 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>Summer Water Rose</b> Central Coast, California 2021	14/52
~ White ~	
<b>Sauvetage Sauvignon Blanc</b> France 2021	18/68
<b>Candoni Pinot Grigio</b> Italy 2020	13/48
<b>Lincourt "Steel" Chardonnay</b> Ste Rita Hills, California 2022	14/52
<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	18/68
<b>Ferrari Carano Sangiovese</b> Sonoma County, California 2019	15/56
<b>Unshackled Red Blend</b> California 2019	16/60
<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 Beauregard</b> Châteauneuf-du-Pape, France 2020	185
~ Chardonnay ~	
<b>Davis Bynum</b> Russian River Valley, California 2018	56
<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>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>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

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### SPIRITS

#### TEQUILA/MEZCAL

JAJA BLANCO	14
EL TESORO BLANCO	15
AVION SILVER	15
CASAMIGOS BLANCO	16
818 BLANCO	17
CLASE AZUL PLATA	32
1800 CRISTALANO REPO	16
AVION REPO	16
HERRADURA REPO	16
EL TESORO REPO	17
CASAMIGOS REPO	17
818 REPO	19
GRAN CENTENARIO ANEJO	15
JAJA ANEJO	15
CASAMIGOS ANEJO	18
818 ANEJO	21
CLASE AZUL REPO	34
JOSE CUERVO DE LA FAMILIA	45
CASAMIGOS MEZCAL	17

#### BOURBON/WHISKEY/RYE

BUFFALO TRACE	14
CROWN ROYAL	14
JACK DANIELS	14
JAMESON IRISH	14
MAKERS 46	15
FREY RANCH SMALL BATCH	15
DIGITS	18
WHISTLE PIG 10	25
BULLEIT RYE	15
HIGH WEST RYE	16
KNOB CREEK RYE	16
SAZARAC RYE	16

#### VODKA

HERA THE DOG	12
WHEATLEY	13
DEEP EDDY	13
ABSOLUT PEAR	13
CHOPIN	14
ABSOLUT ELYX	15
BELVEDERE	15
GREY GOOSE	15
KETEL ONE	15
CIROC	15
TITO'S	16

#### COGNAC

HENNESSY VS	17
REMY VSOP	19
HENNESSY VSOP	21
REMY XO	58

#### RUM

HAVANA CLUB BLANCO	13
FLOR DA CANA	14
REAL MCCOY	14
GOSLING BLACK SEAL	14
KRAKEN SPICED	15

#### GIN

FORDS GIN	13
SIPSMITH	13
ROKU SUNTORY	14
AVIATION	14
BEEFEATER	14
BOMBAY SAPPHIRE	14
MALFY	14
HENDRICK'S	15

#### SCOTCH

GLENFIDDICH 12 YR	16
GLENFIDDICH 14 YR	18
CHIVAS 18 YR	21
MACALLAN 12 YR	21
LAGAVULIN 16 YR	25
OBAN 18 YR	30
JOHNNIE WALKER BLUE	76
MACALLAN 18 YR	78

#### CORDIALS

GRIND EXPRESSO SHOT	12
DI AMOR SAMBUCA	12
CARAVELLA LIMONCELLO	13
BAILEYS ALMANDE	13
LICOR 43	14
FERNET BRANCA	14
APEROL	15
DISARRONO AMARETTO	15
FRANGELICO	15
GREEN CHARTRUESE	17

#### PORT

TAYLOR LBV	10
COCKBURNS 10YR	13
TAYLOR 20YR TAWNY	15

### AFTER DINNER DRINKS

<b>BAILEYS ALMANDE &amp; COFFEE</b>	14
<b>IRISH COFFEE</b>	14
<b>KEY LIME PIE MARTINI</b>	18
Wheatley Vodka / Licor 43 / lime juice coconut cream	

<b>CHOCOLATE HAZELNUT MARTINI</b>	18
Sunny Vodka / Frangelico chocolate syrup / almond cream	
<b>COCONUT ESPRESSO MARTINI</b>	18
Titos Vodka / Grind Espresso Liqueur coconut cream	

### DESSERTS

<b>BROWNIE SUNDAE (GFO)</b>	12
vanilla ice cream / fudge sauce coconut whip / brandied cherries	
<b>BANANA PUDDING</b>	14
vanilla cream / almond streusel	

<b>SORBET OF THE DAY (GFO)</b>	8
<b>STRAWBERRY TART</b>	14
strawberry confit / vanilla lime pastry cream	

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