

Ring In the New Year with Us!

Enjoy dinner before the party, or make **Border Grill** the main event! Make your reservations today!

3 course dinner – \$55 – 5 p.m. to 6:30 p.m.

4 course dinner – \$65 – after 7 p.m.

A la carte menu available all night in the bar

APPETIZER HIGHLIGHTS

Spanish Tapas Platter

bacon wrapped dates, goat cheese fritters with agave syrup, and seabass amarillo ceviche tostaditas

Serrano Ham and Arugula Salad

with spanish manchego, toasted pepitas, and lemon vinaigrette

Lobster Tartar

with papaya, mango, avocado, freshly squeezed lime juice, and aji amarillo aioli

ENTRÉE HIGHLIGHTS

Guava Glazed Short Ribs

with homemade corn bread, green papaya slaw, and chimichurri sauce

Pork Osso Bucco

braised in white wine and oregano; served with saffron infused rice, sautéed brussels sprouts, and cranberry salsa

Brazilian Seafood Moqueca

scallops, shrimp, and seasonal fish in coconut lime broth; served with coconut rice and plantains

Baby Pumpkin Relleno

stuffed with roasted beet coulis, root vegetables, peppers, and cucumber quinoa salad

DESSERT HIGHLIGHTS

Cookies and Crema

double chocolate scooter, mexican sugar cookie, and brownie; served with spanish style crème brulee

Coconut Tres Leches

with passion fruit and prickly pear sauces

Cuban Opera Cake

with chocolate balsamic glaze

Border Grill®