

# Ring In the New Year with Us!

**4-Course Dinner - \$45 - 5 to 6:30 p.m.**

**A la carte menu in the bar**

**5-Course Dinner - \$55 - after 7 p.m.**

**Make your reservations today! Border Grill - 310.451.1655**

## STARTER HIGHLIGHTS

**Mini Bolivian Sweet Corn Tamale** with cranberry chutney and homemade sour cream

**Potato and Spanish Manchego Croquette** with roasted garlic piquillo pepper aioli

**Lobster and Butternut Squash Bisque** with spiced squash salsa

**Tangerine, Pomegranate, and Jicama Salad** with watercress and coriander vinaigrette

**Roasted Lamb Tacos** in sweet adobo sauce with poblano peppers and cotija cheese

## ENTRÉE HIGHLIGHTS

**Braised Pork Shank with Cranberry Capirotada** slow cooked in tamarind broth served over savory cranberry bread pudding and farmers' market baby roasted vegetables

**Yucatan Style Sea Bass** marinated in achiote sauce and preserved lemons served with lime scented barley pilaf, porcini and shitake mushrooms, and lemongrass aioli

**Gaucha Steak** grilled ribeye steak with caramelized leeks, slow roasted garlic, and serrano chiles; served with red chilaquiles and mizuna and leek salad

**Rajas Chile Relleno with Quinoa Fritters** chile relleno stuffed with peppers and mexican cheeses over smoked tomato fennel sauce; with chipotle quinoa fritters and roasted tomato aioli

## DESSERT

**D'Anjou Pear and Cranberry Crisp** with cranberry vanilla ice cream

**Macerated Cherry Tart** with sour cherry ice cream

**Aztec Chocolate Cake** with whipped crema and spicy pecans

## SPECIALTY COCKTAILS

**Cherry Margarita** with fresh cherry and lime juices and cane syrup 12.00

**Blood Orange Caipirinha** leblon cachaça muddled with fresh blood orange and lime 12.00



*Border Grill*<sup>®</sup>