

Mother's Day Dinner

Honor Mom and Mother Earth with our environmentally-friendly prix fixe menu, featuring organic produce, sustainable seafood, and more.

Sunday, May 13, 2007 – Open at 4 p.m.

\$39 per person for a 3-course, environmentally-friendly dinner

Regular dinner and kids menus also available

APPETIZER HIGHLIGHTS

Ono Ceviche

with rocoto pepper puree, serrano chile, cucumbers, cilantro, and citrus juices

Crab Stuffed Piquillo Salad

spanish sweet peppers stuffed with crab served over baby greens with heirloom radishes, avocado, and honey lime vinaigrette

Grilled Pear and Endive Salad

with pickled jalapenos, cabrales blue cheese, spiced pistachios, and chipotle honey vinaigrette

ENTRÉE HIGHLIGHTS

Farmers' Market Paella

organic local market vegetables including roasted baby beets, peas, asparagus, artichokes, onions, and sweet peppers; served with saffron infused spanish rice and roasted garlic lime aioli

Barcelona Black Cod

sautéed black cod with rustic garlic potatoes, seared greens, piquillo pepper sauce, and spanish olive oil salsa

Heritage Pork Chop

smoked chile rubbed pork chop; served with citrus braised red chicory and cebolla rellena stuffed with potato and pepper rajas

SPECIALTY DRINK HIGHLIGHTS

- Blood Orange Jalapeño Margarita** sweet spicy mix of infused tequila, grand marnier, and lime 12
Sandia Margarita chinaco silver tequila, cointreau, fresh watermelon, and lime 12
Mango Passion Mimosa segura viudas heredad with orange, mango, and passion fruit juices 12
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And don't forget about Mother's Day Brunch at Border Grill ...

Treat Mom to the bold, exciting flavors of Mexico with Banana Pancakes with Coconut Syrup, Seafood Paella Salad, Grilled Filet Mignon, and more! Open at 10 a.m.

Call 310.451.1655 for reservations

border grill santa monica - 1445 4th street, santa monica, ca - www.bordergrill.com