

VALENTINE'S DINNER

Wednesday, February 14, 2007

Romance your sweetheart and your taste buds
with our passion inspired menus!

\$65 Per Person
3 Course Prix Fixe Dinner
Regular Menu Also Available

APPETIZER HIGHLIGHTS

Dungeness Crab Cakes

with black bean salsa, chipotle aioli, and cilantro puree

Duck Tamale

with black trumpet mushrooms, goat cheese, and tamarind piloncillo glaze

Roasted Poblano Bisque

with fresh shaved romano cheese and cilantro

Oysters on the Half Shell

half dozen chesapeake bay oysters with tequila lime vinaigrette

ENTRÉE HIGHLIGHTS

Pan Roasted Filet Mignon

with heirloom tomato salad, chipotle onion rings, and potato cheese flauta with chile negro aioli

Chile Crusted Rack of Lamb

with herb and poblano mashed potatoes, wild mushroom ragout, and chile mint oil

Panamanian Seabass

pan seared and served with green lentil salad, roasted red pepper sauce, and shaved fennel

Puerto Nuevo Lobster

maine lobster with roasted vegetable saffron risotto and garlic aioli

DESSERT HIGHLIGHTS

Bing Cherry Strudel

with amaretto and vanilla bean ice cream

Sweet Tamales

chocolate tamale with orange ginger sauce, pineapple tamale with coconut crème anglaise, and mango tamale with key lime mango coulis

Churros

espresso and dark chocolate ganache filled churros
with cajeta caramel dipping sauce

Border Grill[®]