

# 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

## MENU HIGHLIGHTS

### **Wild Mushroom and Corn Tamal**

fresh corn masa with wild mushrooms steamed in a corn husk; served with epazote crema

### **Sweet Onion Soup**

with pedro ximenez sweet sherry, triple cream cheese, and crispy leeks

### **Banana Leaf Shrimp**

pepper lime marinated shrimp grilled in banana leaf with garlic, fresno chile, and cilantro

### **Enchilada de Betabel**

roasted beets layered with wild mushrooms, epazote, ancho chile, and cotija cheese served with bloomsdale spinach and quinoa pilaf

### **Peruvian Grilled New York Steak**

with garlic braised potatoes, oven dried tomatoes, crispy ancho onion rings, and rocoto pepper sauce

### **Saffron Chicken**

with dorado potatoes, red spinach, pearl onions, and saffron butter sauce

### **Cinnamon Cured Duck Breast**

pan seared sonoma duck breast, duck carnitas with black mole, spaghetti squash, and cranberry relish

### **Lobster Paella**

lobster, spanish chorizo, mussels, clams, calamari, peas, and roasted tomato rice with scallion cr ma and toasted bolillo with olive puree

## DESSERT HIGHLIGHTS

### **Ginger Cheesecake**

with almond brittle and creamy caramel sauce

### **Chocolate Macadamia Nut Tart**

with chocolate sauce and chantilly cream

### **Espresso Cupcake**

ganache filled cupcake topped with cream cheese frosting

*Border Grill*<sup>®</sup>