

5th Annual S.Pellegrino Dine Out

September 18 through September 29, 2006

Join Border Grill in supporting Share Our Strength and its goal of creating a hunger free generation.*

\$20 Prix Fixe Lunch Menu

Complimentary Beverage

Sparkling Pellegrino or Non Sparkling Acqua Panna Water

BOCADITOS

Homemade Tortilla Chips

served with tomatillo, smoky chipotle, and roja salsas

PLATOS PEQUENOS

Green Corn Tamale

served with sour cream and salsa fresca

Plantain Empanada

roasted plantains filled with black beans, scallions, and cotija cheese drizzled with chipotle salsa and crema

PLATOS ESPECIALES

please select one of the following entrees...

Morita Chicken Salad

seared chicken breast with smoked chile and honey, roasted plantain, mango, and baby greens with red wine vinaigrette

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf with grilled onions, orange, and cinnamon served with white rice, black beans, and roasted plantains

Grilled Skirt Steak

marinated with garlic, cilantro, cumin and cracked black pepper served with charred corn relish, persian cucumber and sweet pepper salad, black beans, and handmade flour tortilla

Chile Relleno

roasted poblano peppers stuffed with Mexican cheeses served with roja and tomatillo salsas, rice, and black beans

PASTELES

please select one of the following desserts...

Vanilla Flan with homemade caramel sauce

Aztec Chocolate Cake with crema and spicy pecans

Souffled Key Lime Cheesecake with graham cracker crust

*For each Dine Out meal served, S.Pellegrino will make a \$1 donation to Share Our Strength benefiting hunger relief charities. For more information, go to www.usadineout.com.

5th Annual S.Pellegrino Dine Out

September 18 through September 29, 2006

Join Border Grill in supporting Share Our Strength and its goal of creating a hunger free generation.*

\$35 Prix Fixe Dinner Menu

Complimentary Beverage

Sparkling Pellegrino or Non Sparkling Acqua Panna Water

BOCADITOS

Homemade Tortilla Chips

served with tomatillo, smoky chipotle, and roja salsas

PLATOS PEQUENOS

Green Corn Tamale

served with sour cream and salsa fresca

Plantain Empanada

roasted plantains filled with black beans, scallions, and cotija cheese
drizzled with chipotle salsa and crema

PLATOS ESPECIALES

please select one of the following entrees...

Grilled Chicken Chilaquiles

grilled achiote chicken served over a layered casserole of
corn tortillas, tomatillo salsa, manchego, panela, and cotija cheeses,
and coriander radish sprout salad

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf
with grilled onions, orange, and cinnamon
served with white rice, black beans, and roasted plantains

Grilled Skirt Steak

marinated with garlic, cilantro, cumin and cracked black pepper
served with charred corn relish, persian cucumber and sweet pepper salad,
black beans, and handmade flour tortilla

Border Vegetables

assortment of potato rajas, spiced cream corn, seared greens,
quinoa salad, chipotle yams, cumin cauliflower, refried beans,
tomato herb salad, and marinated mushrooms

PASTELES

please select one of the following desserts...

Vanilla Flan with homemade caramel sauce

Aztec Chocolate Cake with crema and spicy pecans

Souffled Key Lime Cheesecake with graham cracker crust

*For each Dine Out meal served, S.Pellegrino will make a \$1 donation to Share Our Strength benefiting hunger relief charities. For more information, go to www.usadineout.com.