

A ROMANTIC VALENTINE'S DINNER

Friday, February 13 Saturday, February 14 Sunday, February 15

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

\$55 for a 4-Course Dinner

\$20 for a Cocktail Flight or Wine Flight

COCKTAIL HIGHLIGHTS

Passion Perfect Margarita herradura silver, chambord, fresh lime juice 13

Red Velvet Martini sauza conmemortivo, pomegranate, citrus, and pineapple 12

STARTER

CiUDAD Style Hummus, Marinated Olives, and Spiced Almonds
served with grilled pita bread

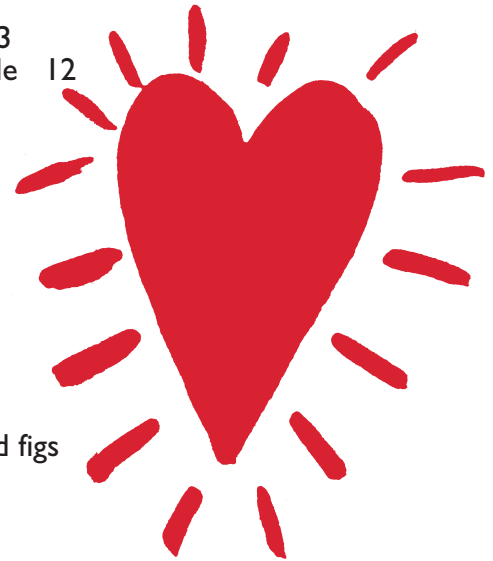
APPETIZER HIGHLIGHTS

Spanish Cheese Duo

cabrales blue cheese fritter with honey, caramelized onions, and brandy soaked figs
panela cheese with quince paste and strawberry chutney

Caribbean Style Beef Tartar

beef tenderloin with caper berries, guava, avocado, mango, and roasted cashews
served with spiced taro root chips



ENTRÉE HIGHLIGHTS

Guava Glazed Duck Confit

slow cooked duck crisped with guava coulis; served with patatas paradera, garlic aioli,
apple braised red cabbage, and caramelized fuji apple salad

Farmers Market Vegetable Moqueca

roasted vegetables in a light coconut broth; with a thyme and
achiote scented polenta cake, sautéed plantains, and coconut ceviche

Poached Halibut in Spanish Albarino Sauce

with asparagus, cuzco corn, piquillo peppers, mashed potatoes, and salsa verde

DESSERT HIGHLIGHTS

Mango Coconut Trio

coconut lime cupcake with mango cream cheese frosting
mango margarita shot
homemade coconut ice cream with toasted coconut

Spanish "Sopapillas" Donuts

drizzled with lavender honey; served with raspberry salsa
and lavender spiced hot chocolate

Make your reservations today!

310.451.1655 - bordergrill.com

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