

Organic Tequila Tasting Dinner

Featuring 4 Copas Certified Organic Tequila

Tuesday, October 23, 2007 at 7:00 pm

Border Grill and 4 Copas Tequila invite you to sample the world's first certified organic tequila. Experience an inspired selection of cocktails, showcasing the purity of 100% organic blue agave, accompanied by a remarkable menu featuring the bold foods and flavors of Mexico. Make your reservations today!

Trio of Ceviches

Seabass Ceviche with rocoto chiles, cilantro, and citrus juices

Scallop Ceviche with grapefruit and roasted beets

Shrimp Ceviche in chile lime water with cucumber, tomato, and avocado

San Lucas Sunset 4 copas blanco, grand marnier, campari, sweet lemon juice, and sparkling wine; garnished with seasonal fruit

Appetizer

Rabbit and Ham Croqueta crispy croquette of braised rabbit, serrano ham, roasted potatoes, and poblano chiles; served with frisee salad and roasted pepper sauce

Thyme Out 4 copas blanco, muddled fresh thyme and lemon, and organic agave syrup

Entrée

Braised Heritage Pork Shank with pumpkin risotto, caramelized cipollini onions, roasted turnips, and sautéed brussels sprouts with a touch of lime

The Bull 4 copas reposado, dark beer, organic agave syrup, and fresh lemon juice

Dessert

Chocolate and Cinnamon Churros with café de olla ice cream and dulce de leche

Spiced Pecans and Caramel 4 copas añejo infused with pecans and assorted spices mixed with caramel liqueur and rimmed with cinnamon and ground pecan sugar

Border Grill uses seasonal, locally grown ingredients, including 100% Certified Organic rice, beans, and coffee. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Restaurant Program. All our menu items are trans fat free.

Border Grill[®]