

Corralejo Margarita Dinner

Thursday, October 8, 2009 at 7:30 p.m.

\$38 per person - Border Grill Locals Club members*

\$45 per person - general admission

Border Grill and Tequila Corralejo invite you to experience four fabulous, handmade margaritas paired with a unique four-course tasting menu created by Border Grill Executive Sous Chef Raymond Alvarez. Plus a Corralejo gift bag!

Make your reservations today!

Hoja Santa Wrapped Shiitake

grilled bread • mushroom ceviche • caramelized leek • oaxacan string cheese • salsa verde

Grape-nilla Margarita

vanilla bean infused corralejo reposado • green grapes

Albondigas Dos Caminos

kobe beef meatballs • spicy salsa brava • roasted shallot aioli
lamb meatballs • curried yogurt • caramelized onion marmalade • oregano chimichurri

Curried Margarita

corralejo anejo • muddled curry neem leaf • fresh lime

Sea Scallops with Olive Oil Poached Peppers

seared diver scallops • creamed corn • crispy serrano ham • blood orange reduction

Blood Orange Margarita

corralejo blanco • cointreau • blood orange

Coconut Tequila Cheesecake

corralejo reposado soaked golden raisins • toasted coconut • caramel sauce

Corralejo Horchata

corralejo reposado • rice • milk • cinnamon • vanilla

*Ask a Manager:

Sign up for the Border Grill Locals Club and get discounts, recipes, and more!

Border Grill

