

Ring In the New Year with Us!

Enjoy dinner before the party, or make **Border Grill** the main event and stay for a champagne toast at midnight! **Make your reservations today! 310.451.1655**

3-Course - \$35 - 5 to 6 p.m.

A la carte menu in the bar

4-Course - \$45 - after 6:30 p.m.

APPETIZER HIGHLIGHTS

Chuleta de Puerco en Pepian Taco

baby back rib • pepian sauce • cactus slaw • poblano chile • tomatoes • shallots

Empanada de Barbacoa

ground lamb • picadillo • tomato • epazote • garlic • onion • chipotle chile • mint

Hearts of Palm Salad

orange segments • organic cherry tomatoes • watercress • citrus vinaigrette

ENTRÉE HIGHLIGHTS

Slow Roasted Baby Back Ribs

cumin jalapeno glaze • roasted potatoes • sautéed organic black kale

Chile Relleno Abierto

goat cheese corn cake • mole amarillo • orzo squash succotash • heirloom tomato

Pollo Ciudad

marinated grilled chicken • cilantro sauce • pickled tomatoes • red and green rice • grilled scallions

Gaicho Steak

grilled ribeye • red chilaquiles • asparagus salad • caramelized onion • roasted garlic • serrano chile

Sautéed Shrimp

ancho chile • garlic • parsley • lime • braised greens • organic rice

DESSERT HIGHLIGHTS

Capirotada caramelized apples • cream cheese • roasted pecans • leche quemada ice cream

Spiced Red Yam Flan homemade caramel sauce

Pastel Rufina puff pastry • sweetened cream cheese • chocolate chunks • berries

Banana Cream Pie homemade whipped cream • graham cracker crust



Border Grill[®]