

**Whole Foods Market & Border Grill Present . . .**

# **A Wine Tasting Love Story: Wine Meets Modern Mexican**

**Thursday, June 18, 2009 at 6:30 p.m.**

**\$45 per person - 5 Course Dinner\* + Wine Pairings**

It's a fabulous night of upscale, modern Mexican cuisine paired with wines selected by the experts at **Whole Foods Market Santa Monica**. **And 10% OFF wine pre-orders!**

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**Red Quinoa Fritter** roasted garlic aioli, micro cilantro

**Ono Ceviche Tostadita** yuzu juice, aji panca chile, cucumber radish salsa

**Scharffenberger Sparkling Pinot Noir Chardonnay Blend, Anderson Valley, California, NV**  
*fruit forward nose of cherry and plum, tropical expression of lychee nut and mango, vanilla cream character*

**Fire Kissed Frisee Salad** blood orange, smoked paprika goat cheese, nueskes bacon, chile caramelized hazelnuts

**Brander Sauvignon Blanc, Santa Ynez Valley, California, 2008**  
*crisp and dry, with floral aromas and true varietal expression*

**Rabbit and Ham Croquetas** braised rabbit, serrano ham, roasted pepper salsa, aji amarillo salsa

**Di Bruno Sangiovese, Stolpman Vineyards, Santa Barbara County, 2005**  
*big, ripe, velvety, low in acid, copious quantities of cherry, raspberry, and plum fruit*

**Sofrito Marinated Rack of Lamb** sautéed baby spinach, tequila soaked raisins, spiced corn

**Edge Cabernet Sauvignon, Napa Valley, California, 2006**  
*complex, luscious black and red fruit, soft tannins, elegant, from vineyards in the silverado trail area of napa*

**Chocolate Espresso Flan** homemade caramel sauce

**Quady Electra Orange Muscat, California, 2006**  
*light as springtime, delicately sweet, refreshingly crisp, a bouquet of peach and melon*

\*Vegetarian options available for each course. Please ask manager for details.

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**Call 310.451.1655 for reservations**

**border grill santa monica - 1445 4th street, santa monica, ca - [www.bordergrill.com](http://www.bordergrill.com)**