

Celebrate Day of the Dead with Us

Friday, October 24 through Sunday, November 9, 2008

Join us for a celebration of Day of the Dead, "El Dia De Los Muertos," the Mexican custom of honoring departed loved ones with an abundance of good cheer, refreshing drink, and delicious food! The celebration will also feature our Day of the Dead altar decorated with candles, sugar skulls, corn, pumpkins, and tequila.

Make Your Reservations Today - 310.451.1655

DAY OF THE DEAD MENU HIGHLIGHTS

Cocktails

Black Widow blavod black vodka and cranberry juice on the rocks

Jamaica Margarita freshly brewed hibiscus tea, chinaco silver, and fresh citrus juices

Appetizers

Shrimp Tamale Negro with chayote salpicon salad and saffron lemongrass aioli

Hearts of Palm and Tangerine Salad with watercress, avocado, and olive oil poached tomatoes

Morcilla and Linguica Sausages with caramelized pearl onions, rum infused figs, and roasted garlic toast

Entrees

Black Chicken Muerta roasted black chicken with pumpkin seed pipian sauce served over spiced red lentil butternut squash and grilled chayote salad

Espresso Crusted Pork Chop with coffee scented mole, caramelized apple spaetzle, and roasted baby winter vegetables

Winter Squash Pozole traditional mexican stew of guajillo and ancho chiles with farmers market roasted winter squash, hominy, and citrus cabbage slaw

Dessert

Warm Pumpkin Cake with whipped pumpkin mascarpone cheese and caramelized squash

La Muerte por Chocolate aztec chocolate cake with candied pecans and homemade spiced hot chocolate ice cream

Border Grill uses organic long-grain rice, beans, and coffee. We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

Border Grill[®]