

# VALENTINE'S DINNER

Wednesday, February 14, 2007 - 5 p.m. to 10 p.m.

Romance your sweetheart and your taste buds  
with our passion inspired menus!

\$45 Per Person  
3 Course Prix Fixe Dinner  
Live Entertainment

## APPETIZER HIGHLIGHTS

**Dungeness Crab and Corn Chowder** with cilantro pesto

**Hearts of Palm and Pommelo Salad** with baby greens, spiced pecans, and celery herb vinaigrette

**Bay Scallop Ceviche** with habanero coconut lime water and plantain chips

**Quesadilla Abierta** open faced quesadilla with goat cheese, chicory, and pickled beets

## ENTRÉE HIGHLIGHTS

**Pomegranate Marinated Rack of Lamb** with guatemalan quinoa salad, crispy black cabbage, and persimmon sauce

**Roasted Cornish Game Hen** with amaranth corn cakes, red spinach, and wild mushroom salsa

**Pedro Ximenez Braised Pork Shank** with cumin scented lentils, charred onions, and baby carrots

**Tampiqueña** butterflied filet mignon with chayote rajas, black mole cheese enchiladas, and watercress salad

**Paella Betabel** beet risotto with grilled portabello mushrooms, amaranth greens, and radish crema

## DESSERT HIGHLIGHTS

**Red Velvet Cake** with white frosting

**Meyer Lemon Buttermilk Pudding Cake** with lemon ginger ice cream

## COCKTAIL HIGHLIGHTS

**Blood Orange Jalapeno Margarita** herradura silver infused with blood oranges and jalapenos mixed with grand marnier and lime juice

**Ginger Pomegranate Margarita** don julio silver muddled with fresh ginger, pomegranate juice, and orange juice

**Raspberry Bellini** leblon cachaca muddled with sugar and lime and topped with champagne

*Border Grill*<sup>®</sup>