

# CITY Night at Border Grill

Wednesday, February 29, 2012 - 5 p.m. to 10 p.m.

4-Course Prix Fixe \$75 per person - a la carte in The CANTINA

**Meet Chefs Mary Sue Milliken and Susan Feniger and taste the menu that launched their careers!**

Before they were Bravo's "Top Chef Masters" and Food Network's "Too Hot Tamales", these young chefs shaped the culinary landscape of Los Angeles forever at their first restaurant CITY (1981-1994) with dishes from Thailand, India, Italy, France, and beyond.

**Make Your Reservations Today - Border Grill Downtown LA - 213.486.5171**

## MENU HIGHLIGHTS

### Chinese Sausage Salad

grilled chinese sausage, red onion, celery leaves, chiles, garlic, kaffir lime leaves

### Stuffed Rigatoni

chicken fennel mousse, parmesan cream

### Potato Bhujia

spiced potato fritters, cilantro, mint chutney, yogurt sauce

### Lobster Bisque with Armagnac

herb sautéed croutons

### Grilled Baseball Steak

madeira, gorgonzola, crispy potatoes

### Portuguese Mussel and Cockle Stew

red, green, and yellow bell peppers, kalamata olives, linguica sausage, white port

### Sautéed Halibut Cheeks with Tomato and Pernod

tomato concasse, snow peas, pernod, homemade fettuccine

### Braised Duck with Red Curry

grilled japanese eggplant, scallion, basmati rice

### CITY Indian Veg Plate

cauliflower pea curry, spicy coriander okra, paneer, daal, basmati rice, tamarind chutney, raita

### CITY Cupcake

chocolate cupcake, vanilla bean pastry cream filling, dark chocolate ganache

### Chewy Date Bar

golden oat crumble, caramel ice cream

### CITY Chocolate

dark chocolate pate, rum soaked raisins, espresso crème anglaise

