

DECEMBER 6, 2023

COPPER CANE WINE DINNER

AT 5:30PM

RSVP: CALL 781-221-2281 TO RESERVE TICKETS
\$90 per person, tax & gratuity excluded

AMUSE BOUCHE

ARANCINI

goat cheese, black truffle, shaved parmesan,
house-made tomato sauce

SPARKLING BRUT | STEORRA

TO START

CHARCUTERIE BOARD

selection of dried & cured meats,
crostini, pickles, & spreads

ROSÉ | ELOUAN

SECOND

SHRIMP SCAMPI

linguine, roasted tomatoes, garlic, parsley

CHARDONNAY | BOËN

MAIN

CHOOSE ONE

PORK TENDERLOIN*

creamed spinach, parsnip purée,
cherry & black pepper gastrique

OR

PEPPERCORN-CRUSTED TUNA*

cilantro cucumber salad, togarashi spice,
kimchi aioli, soy glaze, coconut rice

PINOT NOIR | BELLE GLOS
LAS ALTURAS

TO FINISH

MEXICAN CHOCOLATE LAVA CAKE

nutella, dulce de leche, candied hazelnuts,
luxardo cherries

RED BLEND | THREADCOUNT

{B} BURTONS
GRILL & BAR

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.