

OCTOBER 23, 2023

WICKED WINE DINNER

AT 6:30PM

{ \$95 PER PERSON | RSVP: 703-972-1730 }
plus tax & gratuity | limited seating with some communal tables

TO START

BAKED GOAT CHEESE & FIG SALAD

goat cheese, baby beets, red onion,
baby arugula, spicy walnuts, fig dressing

JERMANN RED ANGEL MOON PINOT NERO

ITALY

SECOND

CHARCUTERIE PLATE

gruyere, havarti, brie, prosciutto, grapes,
fig jam, crostini

FREAKSHOW ZINFANDEL

{B} **BURTONS**
GRILL & BAR

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

MAIN

(CHOOSE ONE)

SEAFOOD GNOCCHI

mussels, shrimp, scallops, spinach,
red pepper, white wine sauce

ORIN SWIFT "MANNEQUIN" CHARDONNAY

CALIFORNIA

BISON WELLINGTON*

bison tenderloin, puff pastry,
wild mushroom duxelles, prosciutto, basil,
mashed potatoes, garlic broccolini,
green peppercorn sauce

OWEN ROE "EX UMBRIS" SYRAH COLUMBIA VALLEY, WA

TO FINISH

PUMPKIN CHEESECAKE ROLL

pumpkin, salted caramel, whipped cream

CORVIDAE "RAVENNA" RIESLING COLUMBIA VALLEY, WA