

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