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BURTONS
GRILL & BAR

WOMEN
OF THE
Grapevine

WINE DINNER

featuring WOMEN WINE MAKERS

6:30 PM

MAR
25
2024

\$95
PER PERSON
+TAX+GRATUITY

To Begin

FRENCH BISTRO SALAD

warm goat cheese, mixed greens, cherry tomatoes, baguette, dijon mustard vinaigrette

paired with Chateau La Freynelle, Bordeaux Blanc, FR.

Winemaker Veronique Barthe

Second

CARBONARA ARANCINI

smoked bacon, alfredo, parmesan, marinara, micro greens

paired with San Polo, Rubio Toscana, Red Blend, IT.

Winemaker Marilisa Allegrini

Main (CHOICE OF ONE)

SEARED STRIPED BASS

white bean ragout, sauteed red chard, baby kale, charred tomato salsa, red pepper sauce

paired with Freemark Abbey, Chardonnay, NAPA, CA.

Winemaker Kristy Melton

or

STEAK ROULADE

grilled flat iron, chorizo cornbread stuffing, spinach, crispy leeks, roasted red potatoes, red wine reduction

paired with Martin Ray, Cabernet Sauvignon, NAPA/SONOMA, CA.

Winemaker Raemy Paterson

To Finish

PERSIMMON CRÈME BRULEE

vanilla brulee topped with persimmon and blueberries

paired with Terra d'Oro, Port Zinfandel, AMADOR COUNTY, CA.

Winemaker Emily Haines

RSVP 703-922-1730

LIMITED SEATING WITH SOME COMMUNAL TABLES

PLEASE DRINK RESPONSIBLY. 3493533