



BURTONS
GRILL & BAR



Please Join Us!

EARTH DAY

Wine Dinner

FEATURING SUSTAINABLY FARMED WINES
FROM JACKSON FAMILY WINERIES

Monday, April 22nd @ 6:30 PM

\$95/person + tax + gratuity

RSVP: 703-922-1730

(limited seating with some communal tables)



TO START:

Strawberry & Arugula Salad

Fresh Strawberries, Avocado, Arugula, Baby Spinach, Feta, Toasted Almonds,
Carrots, Strawberry Vinaigrette

Paired with Penner-Ash Old Vine Hyland Riesling, Willamette Valley, OR

SECOND:

Cajun Shrimp

Charred Okra, Mustard Greens, Pickled Red Cabbage,
Fried Calabrese Chili Polenta, Roasted Carrot Purée

Paired with Nielson Pinot Noir, Santa Barbara, CA

MAIN (Choice of One)

Seared Scallops

Asparagus Purée, Sugar Roasted Carrots, Snap Peas, American Caviar

Paired with Diatom Chardonnay, Santa Barbara, CA

Or

Blueberry Crusted Lamb

Australian Lamb, Potato Cake, English Peas, Red Wine & Mushroom Demi Glaze

Paired with Arrowood Knights Valley Cabernet Sauvignon, Sonoma, CA

TO FINISH:

Chocolate & Raspberry Mousse Cake

Whipped Cream, Chocolate Ganache

Paired with Edmeades Zinfandel, Mendocino, CA