



BURTONS
GRILL & BAR

Fall in Love with

N O R T H E R N I T A L Y

WINE DINNER

MONDAY, SEPTEMBER 30TH, 6:30 PM

\$95/PERSON + TAX + GRATUITY

RSVP: 703-922-1730

(Limited seating with some communal tables)

TO START

TUSCAN KALE SALAD

crispy pancetta, apple, pistachio, herbed breadcrumbs, parmesan vinaigrette

Girlan Pinot Grigio, Alto Adige, IT

SECOND

CALAMARI FRITTI

house giardiniera, sugo, calabrian aioli, grilled lemon

Girlan "Patricia" Pinot Noir, Alto Adige, IT

MAIN

BRAISED SHORT RIBS

roasted heirloom carrots, mascarpone polenta, short rib au jus

Famiglia Rivetti Langhe Nebbiolo, Piedmont, IT

OR

SEARED SEA SCALLOPS

asparagus, pancetta, crispy shallots, sweet corn risotto,
calabrian vinaigrette

Girlan "Indra" Sauvignon Blanc, Alto Adige, IT

TO FINISH

VANILLA PANNA COTTA

fresh raspberries, raspberry sauce

Torresella Prosecco, Venezia, IT

Please Drink Responsibly. 3606003