

December Wine Dinner

MONDAY, DECEMBER 16TH @ 6:30PM

To Start

Beet & Ricotta Salad

baby beets, lemon ricotta, cherry tomatoes,
micro greens, pomegranate seeds, lemon vinaigrette
Comte de la Chevalière Sancerre, Loire, FR

Second

Braised Short Rib Croquettes

panko breadcrumbs, roasted portabella, american grana,
micro greens, braised red cabbage puree,
glace de viande, sherry reduction
Château de la Chaize Brouilly, Beaujolais, FR

Main (choice of one)

Baked Halibut

crispy prosciutto, asparagus,
smashed fingerling potatoes, lemon & saffron aioli
Quattro Theory Chardonnay, Napa Valley, CA

Or

Filet Mignon

roasted garlic butter, bourbon pan sauce,
carrot puree, horseradish whipped potatoes, crispy lotus root
Clos du Val Cabernet Sauvignon, Napa Valley, CA

To Finish

Pear Panna Cotta

poached pears, salted caramel
D'Armanville Brut Champagne, FR



\$115 per person + tax + gratuity
*Limited seating with some communal tables.

PLEASE RSVP:
703-922-1730

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BURTONS
GRILL & BAR

JOIN US TO

Celebrate
THE GIFT OF
Wine!