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BURTONS
GRILL & BAR

PAINT THE TOWN RED

Wine Dinner

MONDAY
FEBRUARY 17TH

6:30PM

\$115
Per Person
+ tax + gratuity

RSVP: 703-922-1730

Limited seating with some communal tables

TO START

SPINACH AND STRAWBERRY SALAD

baby spinach, arugula, fresh strawberries, red onion, feta cheese,
poppy seed balsamic vinaigrette

Language of Yes "Les Fruits Rouges" Rosé, Central Coast, CA

SECOND

PARMESAN OYSTERS

parmesan cheese, herbed breadcrumbs, garlic ciabatta toast

Altamana "Grand Reserve" Malbec, Chile

MAIN

BRAISED OSSOBUCO

creamy saffron risotto, roasted broccolini, rosemary demi-glace

Inkblot Petit Verdot, Lodi, CA

OR

STEAK DIANE

seared NY strip, parmesan risotto, garlic roasted carrots,
sautéed mushrooms, cognac & cream pan sauce

Post & Beam Cabernet Sauvignon, Napa, CA

TO FINISH

NUTELLA & RASPBERRY CHEESECAKE

fresh raspberries, white chocolate

Bottega "Rose Gold" Prosecco Rosé, Lombardy, IT