



**BURTONS**  
GRILL & BAR



Please Join Us!

**EARTH DAY**

*Wine Dinner*

FEATURING SUSTAINABLY FARMED WINES  
FROM TRINCHERO FAMILY ESTATES

**Monday, April 28th @ 6:30 PM**

\$95/person + tax + gratuity

**RSVP: 703-922-1730**

(limited seating with some communal tables)



**TO START**

**Watermelon Caprese Salad**

*cherry mozzarella, watermelon, arugula, balsamic glaze*

**Bieler 'Daisy' Pinot Grigio, Columbia Valley, WA**

**SECOND**

**Black Peppercorn Carpaccio**

*fresh horseradish gremolata, arugula, capers, parmesan, ciabatta toast*

**Outlier Pinot Noir, Lake County, CA**

**MAIN**

(CHOICE OF ONE)

**Fried Soft Shell Crab**

*asparagus slaw, pickled red onion, creamed corn, roasted yellow pepper aioli*

**Bravium Chardonnay, Russian River Valley, CA**

OR

**Seared NY Strip**

*ube purée, charred sesame-balsamic marinated vegetables, shitake soy broth*

**Joel Gott Cabernet Sauvignon, Paso Robles, CA**

**TO FINISH**

**Blackberry Mousse**

*fresh blackberries, whipped cream, mint*

**Bravium Rosé of Pinot Noir, Anderson Valley, CA**