



BURTONS
GRILL & BAR

Night of the Living Red III

Wine Dinner

Monday, October 20th @ 6:30PM

\$95/person + tax + gratuity

RSVP: 703-922-1730

(limited seating with some communal tables)

TO START

BEET CARPACCIO

sliced roasted beets, feta, microgreens, lime vinaigrette, balsamic glaze

Chronic Cellars "Purple Paradise" Red Blend, Central Coast, CA

SECOND

FIG & PROSCIUTTO CROSTINI

fresh figs, prosciutto, herbed cream cheese, microgreens, balsamic glaze

Bootleg Red Blend, Napa, CA

MAIN (CHOICE OF ONE)

AMERICAN BISON FILET*

baby bok choy, griddled rice cake, chocolate & vanilla bean au jus

Opaque Tannat, Paso Robles, CA

OR

SEARED TUNA*

confit potatoes, young broccoli, baby spinach, pea purée

Orin Swift "Sign of the Times" Red Blend, CA

TO FINISH

WHITE CHOCOLATE MOUSSE

fresh strawberries, strawberry purée

Chateau d'Estoublon "Roseblood" Rosé, Provence, FR

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Please Drink Responsibly. 3791328