



# FRIENDSGIVING

## WINE DINNER

Monday, November 17th @ 6:30 pm

### *To start:* **Roasted Pumpkin Salad**

baby spinach, mixed greens, roasted pumpkin, pomegranate seeds,  
goat cheese, spiced pumpkin vinaigrette

*Round Pond Estate Sauvignon Blanc, Napa, CA*

### *Second:* **Short Rib Croquette**

roasted carrot, red & gold beet chips, beet purée, butternut squash purée, fennel slaw

*Landform Pinot Noir, Willamette Valley, OR*

### *Main - Your choice of:*

#### **Seared Duck Breast**

creamy truffle polenta, garlic broccolini,  
cranberry gastrique

*Niner Estates, Cabernet Sauvignon,  
Paso Robles, CA*

#### **Panko Crusted Halibut**

linguine, arugula, creamy cauliflower purée,  
roasted red pepper, red onion, parsley root purée

*Hartford Court Chardonnay,  
Russian River Valley, CA*

### *To finish:* **Persimmon Cheesecake**

salted caramel, whipped cream

*Taylor Fladgate Late Bottled Vintage Port, Douro Valley, PT*

**PLEASE RSVP:**  
**703-922-1730**

**\$95 per person + tax + gratuity**  
*\*Limited seating with some communal tables.*



**BURTONS**  
GRILL & BAR

PLEASE DRINK RESPONSIBLY. 3806358

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.