



BURTONS
GRILL & BAR

March Wine Dinner

FEATURING



Monday March 16th @ 6:30 PM

\$115/person + tax + gratuity

RSVP: 703-922-1730

(limited seating with some communal tables)

TO START:

Beet Carpaccio & Citrus Salad

mixed field greens, roasted beets, blood orange segments,
feta, honey & orange vinaigrette

Orin Swift "Blank Stare" Sauvignon Blanc

SECOND:

Wild Mushroom & Cheese Arancini

american grana, pea purée, microgreens

Orin Swift "Advice from John" Merlot

MAIN: (CHOICE OF ONE)

Grilled Striped Bass*

champagne cream sauce, hackleback caviar,
roasted asparagus & fingerling potatoes

Orin Swift "Mannequin" Chardonnay

Or

Pistachio-Crusted Lamb*

roasted baby carrots, fava beans & shallots, cauliflower purée, demi-glace

Orin Swift "8 Years in the Desert" Red Blend

TO FINISH:

Coconut & Mango Panna Cotta

fresh mango, toasted coconut, passion fruit coulis

Pere Ventura Cava Brut Reserva