



BURTONS

GRILL & BAR



Please Join Us!

EARTH DAY

Wine Dinner

FEATURING SUSTAINABLY FARMED WINES
FROM OREGON & WASHINGTON

Monday, April 6th @ 6:30 PM

\$105/person + tax + gratuity

RSVP: 703-922-1730

(limited seating with some communal tables)



TO START

Watermelon Caprese Salad

fresh mozzarella, watermelon, basil, balsamic glaze, evoo
Estival Sauvignon Blanc, Horse Heaven Hills, WA

SECOND

Ahi Tuna Tartar*

sushi-grade tuna, kiwi, pine nuts, black sesame seeds, micro-greens, avocado crema
Willamette Valley Vineyards "Whole Cluster" Pinot Noir, Willamette Valley, OR

MAIN

(CHOICE OF ONE)

Salmon Beurre Blanc*

grilled salmon, roasted garlic, carrots, cauliflower purée
Rex Hill "Seven Soils" Chardonnay, Willamette Valley, OR

OR

Grilled Sirloin*

grilled asparagus, mashed celery root, truffle cream sauce
Ethos Cabernet Sauvignon, Columbia Valley, WA

TO FINISH

Passion Fruit Brûlée

passion fruit, white chocolate, mint
Chateau Ste. Michelle "Eroica" Riesling, Columbia Valley, WA