



BURTONS  
GRILL & BAR

# PLEASE JOIN US!

SIPPING IN SICILY WINE DINNER  
MONDAY, MAY 4TH @ 6:30PM

**\$105/PERSON**  
+ TAX + GRATUITY

RSVP: 703-722-1730

*(Limited Seating With Some Communal Tables)*

## To START

### Shaved Fennel Salad | GF

fennel, blood oranges, pistachios, citrus & saffron emulsion

*Planeta "La Segreta" Bianco, Sicily, IT*

## SECOND

### Wild Mushroom Crostini | GFV

sautéed wild mushrooms, melted taleggio cheese, shaved black truffle

*Donnafugata "Bell' Assai" Red Blend, Sicily, IT*

## MAIN

*(choice of one)*

### Grilled Swordfish\* | GF

grilled asparagus, citron & basil orzo, parsley, cherry & olive tapenade

*Feudo Montoni "Grillo della Timpa" Sicily, IT*

OR

### Veal Tenderloin\* | GF

roasted zucchini, onions & bell peppers, herb-infused potato purée,  
cherry balsamic reduction

*Tornatore "Etna Rosso" Sicily, IT*

## To FINISH

### Red Berry Tiramisu | GF

ladyfingers, mascarpone, fresh seasonal berries

*Planeta Rosé, Sicily, IT*

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. 3878158

