



{B}

BURTONS
GRILL & BAR

≡≡≡ Please Join Us!! ≡≡≡

Pinot Party

WINE DINNER

Monday, September 14th @ 6:30pm

\$105/person + tax + gratuity

RSVP: 703-922-1730

(limited seating with some communal tables)

To Start

Roasted Pear Salad

pear, arugula, goat cheese, candied walnuts, dried cranberries, maple vinaigrette

Unsanctioned Pinot Gris, Oregon

Second

Smoked Salmon & Cucumber Crostini*

smoked salmon, cucumber, cream cheese, fresh dill, capers

Comte de la Chevalière Sancerre Rosé, Loire Valley France

Main (choice of one)

Seared Duck Breast*

roasted root vegetables, potato puree, fresh thyme, cherry & port reduction

Lingua Franca "Avni" Pinot Noir, Willamette Valley Oregon

OR

Lobster Ravioli

fresh lobster, burrata ravioli, shallots, parmesan, lemon zest, saffron cream sauce, micro greens

Elena Walch Pinot Bianco, Alto Adige, Italy

To Finish

Dark Chocolate & Fig Tart

dark chocolate, fresh figs, honey, sea salt, whipped cream

Fairvalley Pinotage, Western Cape, South Africa

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 Enjoy Responsibly. 3929284