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BURTONS
GRILL & BAR

NIGHT OF THE LIVING RED IV

Wine Dinner | Monday, October 26th @ 6:30pm

\$105/PERSON + TAX + GRATUITY
(Limited seating with some communal tables) RSVP: 703-922-1730

TO START:

Charcuterie: Salchichion iberico, serrano ham, manchego, aged blue cheese,
fresh figs, honey, quince paste, marcona almonds, artisan baguette

Vall Llach "Embruix" Red, Priorat, Spain

SECOND:

Duck Confit Croquette: White garlic aioli, cherry gastrique, micro greens

Ghost Hull Red Blend, Monterey, CA

MAIN: (CHOICE OF ONE)

Filet Mignon*:

Grilled asparagus, mascarpone sweet potato puree,
black truffle, wild mushroom demi-glacé

Mount Peak Winery
"Rattlesnake" Zinfandel,
Sonoma, CA

OR

Herb-Crusted Lamb*:

Roasted carrot, celery root puree,
black berry cabernet jus

Orin Swift "Bloodlines"
Cabernet Sauvignon,
CA

TO FINISH:

Dark Chocolate Crèmeux: Blackberry, hazelnut, salted caramel

VDR Very Dark Red Blend, Monterey, CA

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.