



BURTONS
GRILL & BAR

WEST COAST *Wine Dinner*

CALIFORNIA v OREGON

MONDAY,
SEPTEMBER 25TH

6:30PM

\$95
+ tax + gratuity

RSVP: 703-922-1730

Limited seating with some communal tables

TO START

SOUTHWEST STREET CORN SALAD

baby greens | bibb lettuce | charred sweet corn | pickled cabbage | cilantro | lime vinaigrette
roasted pepper tomato dressing

Paired with Harvey & Harriet White Blend, Central Coast, CA.

SECOND

CRAB STUFFED MUSHROOMS

jumbo lump crab | portabella mushrooms | cream cheese | american grana | red pepper
old bay panko | spicy mustard aioli

Paired with Lingua Franca Avni Pinot Noir, Willamette Valley, OR.

MAIN (CHOICE OF ONE)

SEARED STRIP LOIN

cilantro chimichurri | chipotle pepper sauce
lime marinated carrots | charred corn
sweet corn purée

*Paired with Harvey & Harriet
Red Blend, Paso Robles, CA.*

OR

SPICY HONEY GRILLED SWORDFISH

roasted sweet potato | roasted beets
brussels | pearl onion | purple sweet potato puree
frisée | cranberry gastrique

*Paired with Lingua Franca Avni
Chardonnay, Willamette Valley, OR.*

TO FINISH

VANILLA BEAN SOUFFLE

light and airy vanilla souffle | white chocolate cream anglaise

Paired with Willamette Valley Vineyards Riesling, Willamette Valley, OR.