



WINTER WINE WEEKEND DINNER WITH TASSIE PIPPERT

A Journey Through the Wine Cave

Featuring the Wines of Fritz Underground Winery

FIRST COURSE

Savory Goat Cheese Cheesecake

Fritz Underground Sauvignon Blanc

SECOND COURSE

Winter Salad of Mixed Greens, Roasted Butternut Squash, Toasted Pecans, Red Onions, Dried Cranberries, and Vinaigrette

Fritz Underground Chardonnay

THIRD COURSE

Cherry Glazed Salmon

Fritz Underground Pinot Noir

FOURTH COURSE

Wild Mushroom Rubbed Tenderloin of Beef with Shallot Demi-Glace

Fritz Underground Cabernet Sauvignon

Coffee Service

Tassie's Truffles

WSET-certified chef and wine specialist, CHEF TASSIE PIPPERT earned a master's degree in education from James Madison University. She is a beloved professor emeritus of JMU's Hart School of Hospitality and the Emmy Award-winning creator, host, and producer of Un-Wine'd, a cooking and wine show for Virginia Public Media.



Founded in the 1970s by Arthur "Jay" Fritz, FRITZ WINERY is an underground, family-run estate in Sonoma County's Dry Creek Valley. Now led by Jay's son Clay and wife Natalia, the winery continues its legacy of artisan winemaking and acclaimed wines. Their son attends JMU, and they're delighted to collaborate with Tassie for this special evening.