



SIGNATURE DINING EXPERIENCES  
Saturday, February 24<sup>th</sup>, 2024 | 7 - 9pm



# HATS OFF TO VIRGINIA WINE

*with Chef Tassie Pippert*

## Pre-Function Area

flatbread with shiitake mushrooms, capers, kalamata olives, and truffle oil;  
deviled eggs with pickled mustard seeds and bourbon-maple candied bacon

 *Rappahannock Sparkling Rose & Pollak Viogner*

## Appetizer | Diver Scallop

diver sea scallop, served with creamy corn and roasted asparagus

 *Bluestone Chardonnay*

## Salad | Winter Greens

fresh greens, roasted butternut squash, cranberries, candied pecans,  
served with a vinaigrette

 *Ankida Ridge Pinot Noir*

## Entrée | Short Ribs

braised beef short ribs, served with mashed potatoes and peas

 *Stinson Meritage*

## Dessert | Poached Pears

served with macerated raisin mascarpone

 *Rockbridge V D'Or*

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