

Tassel Ridge Winery January & February 2014

Tassel Ridge Wines... *Simply Extraordinary*®

January



Friday, January 10—Wine & Burger Night 5:30–7:30 p.m.—Burgers served until 7:00 p.m.



It's off to the Tassel Ridge Winery Steakhouse! Tonight's burger is a Steakhouse Burger made with Horseradish, Parmesan Cheese, and Garlic topped with Swiss Cheese, Onions, Lettuce, and Tomato and served on a Toasted Bun with a side of House Potato Wedges and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge *American Syrah*). For dessert, indulge in a trio of Tassel Ridge Finalé Bonbons made by Chocolaterie Stam especially for Tassel Ridge Winery with Tassel Ridge Finalé Dessert Wines.

Advance prepaid, non-refundable reservations required by Wednesday, January 8. Contact the Winery at 641.672.WINE (9463).

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, 1 glass of wine, recipe card, and gratuity).

Saturday, January 18—Wine & Fondue

6:00 p.m.—Wine Tasting

6:30 p.m.—Dinner Seating

Warm up at Tassel Ridge Winery while enjoying a three-course Wine & Fondue Dinner for two! Begin with a California Salad and then dip assorted crusty breads into our Signature Cheese Fondue paired with Tassel Ridge *Candlelight*. For dessert, enjoy an assortment of fruit and marshmallows perfect for dipping in Tassel Ridge Winery *In the Dark* Chocolate Sauce. Finally, cap off the evening with a cup of our special Tassel Ridge Hot *Chocolate Granfinalé*™. (Please note that there will be no meat served with this meal.) Advance prepaid, non-refundable reservations required by Wednesday,



January 15. Call the Winery at 641.672.WINE (9463) to make reservations.

Price: \$70 per couple, plus tax—Harvest Club Member Price: \$65 per couple, plus tax (includes dinner, wine, and gratuity).



Sunday, January 19—Bowl Appetizers

1:00–3:00 p.m.

Chef Heather will show you how to make some terrific appetizers that are perfect for any Bowl Party and pair them with specially selected Tassel Ridge Wines. Watch as Chef Heather makes crowd-pleasing Spicy Bacon Wrapped Breadsticks, Bruschetta Pinwheels, and Apple-Jalapeño Chicken Wings. Enjoy samples and take home recipe cards!

Looking for gifts for Bowl Party hosts, check our selection of wine and wine-related items.

Advance prepaid, non-refundable reservations required by Thursday, January 16. Contact the Winery at 641.672.WINE (9463) for reservations.

Price: \$10 per person, plus tax—Harvest Club Member & 1 Guest Price: \$5 per person, plus tax.



**Friday, Saturday, & Sunday
January 24, 25, & 26**

A Perfect Valentine Gift—Sweethearts Rosé

9:00 a.m.–6:00 p.m.—Friday

10:00 a.m.–6:00 p.m.—Saturday

12:00–6:00 p.m.—Sunday

Tassel Ridge *Sweethearts Rosé* will be released just in time for Valentine’s Day. A sweet rosé in a heart-shaped 500 ml bottle, it’s a perfect gift for Valentine’s Day or any romantic occasion!

Available only at Tassel Ridge Winery and in limited quantities, *Sweethearts Rosé* won’t last long. (Note that these heart-shaped bottles cannot be shipped.)



Saturday, January 25

Wine Dinner & Murder Mystery

6:00 p.m.—Wine Tasting

6:30 p.m.—Dinner Seating & Show



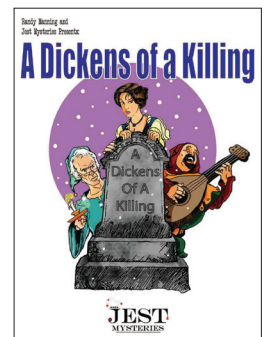
Tassel Ridge Winery is the place to be for wine, dinner, and mystery, when Jest Murder Mystery Co. presents “A Dickens of a Killing!” During the show, enjoy a three-course dinner that begins with a Mixed Baby Greens Salad with Dried Cranberries, Sliced Almonds, Blue Cheese Crumbles, and Balsamic Vinaigrette paired with Tassel Ridge *Candlelight* and is followed by a Parmesan Chicken Breast served with Garlic Mashed Potatoes, and Sautéed Green Beans with Bacon and Sweet Onions paired with Tassel Ridge *American Chardonnay*. For dessert, a trio of Tassel Ridge Finalé Bonbons made by Chocolaterie Stam especially for Tassel Ridge Winery with Tassel Ridge Finalé Dessert Wines will be paired with Tassel Ridge *Oskyfizzante® Pink*.

Here’s a sneak peek at the show:

Join the party in Merry Olde England! A little singing! A little dancing! A little murder! What could be more fun? Of course, Scrooge is up to his old tricks again, but this time someone bumps him off! Who did it? Miss Havisham? The Artful Dodger? Little Tiny Tim? Or... maybe you!!!

Whether you want to participate a little or a lot, you’re sure to enjoy a jolly good time in Merry Olde England with “A Dickens of a Killing!” Our murder mystery events sell out fast, so make your reservation soon! Advance prepaid, non-refundable reservations required by Wednesday, January 22. Call the Winery at 641.672.WINE (9463) to make reservations.

Price: \$50 per person, plus tax—Harvest Club Member & 1 Guest Price: \$45 per person, plus tax (includes dinner, wine paired with each course, show, and gratuity).





Friday, January 31—Wine & Pasta Dinner

6:00 p.m.—Wine Tasting
6:30 p.m.—Dinner Seating

Dinner begins with an Italian Salad of Romaine, Tomatoes, Black Olives, Red Onions, Banana Peppers, and Italian Dressing paired with Tassel Ridge *Candlelight* followed by Penne Arrabbiata paired with Tassel Ridge *Pizzeria & Pasta Too!*® or Shrimp Scampi paired with Tassel Ridge *American Chardonnay*. For dessert, enjoy Milk Chocolate Bavarian Cream paired with *Oskyfizzante® Pink*.

Advance prepaid, non-refundable reservations required by Wednesday, January 29. Contact the Winery at 641.672.WINE (9463).

Price: \$35 per person, plus tax—Harvest Club Member & 1 Guest Price: \$30 per person, plus tax (includes dinner, wine paired with each course, and gratuity).

February

Friday, February 7—Wine & Burger Night
5:30–7:30 p.m.—Burgers served until 7:00 p.m.

It's off to the Aegean Sea! Tonight's burger is Chef Heather's Greek Isles Burger made with Capers, Kalamata Olives, and Feta Cheese topped with Hummus and served on a Whole Wheat Bun with a side of Greek Orzo Pasta Salad and a glass of your favorite Tassel Ridge wine (we recommend Tassel Ridge *In the Dark*). For dessert, indulge in a trio of Tassel Ridge Finalé Bonbons made by Chocolaterie Stam especially for Tassel Ridge Winery with Tassel Ridge Finalé Dessert Wines.

Advance prepaid, non-refundable reservations required by Wednesday, February 5. Contact the Winery at 641.672.WINE (9463).

Price: \$20 per person, plus tax—Harvest Club Member & 1 Guest Price: \$15 per person, plus tax (includes dinner, 1 glass of wine, recipe card, and gratuity).



Away from the Winery:

Friday, February 21
Des Moines Metro Opera
Wine & Food Showcase

**Watch for Details on
these Upcoming Events**

Friday, February 14

Valentine's Wine Dinner
6:00 p.m.—Wine Tasting
6:30 p.m.—Dinner Seating

Friday, February 28

Wine & Burger Night
5:30–7:30 p.m.—Burgers served until 7:00 p.m.

Watch for additional events in the next issue of *Simply Extraordinary*.

Scan the QR Code to the right with your smart phone to go directly to our events page online.

