

# Arugula's Jack Rabbit Hill Wine Dinner

## Wednesday, June 1<sup>st</sup> at 6:30pm

HOSTED BY JRH'S WINEMAKER,  
LANCE HANSON

- 1) Duck liver\* mousse with grilled sourdough bread\* & mizuna\* in gorgonzola dressing with fresh pear  
Chardonnay – “Upper West Side”, estate biodynamic - 2008
- 2) Seared soft shell crab over sautéed pea shoots\* and radishes\*  
Riesling - Dill Farm, single vineyard, organic – 2009
- 3) Handmade agnolotti filled with beef shank\*, mushrooms\*, leeks\* and ricotta; in mustard greens\* and herb\* butter sauce  
Pinot Noir/Pinot Meunier, “M&N”, estate biodynamic – 2009
- 4) Spring lamb\* roulade; rolled with feta cheese, green peppercorns and tomatoes; with farro/wild rice risotto and drizzled with pistou\*  
Malbec Blend, “Barn Red” estate biodynamic – 2009
- 5) Strawberry rhubarb crumble with sea salt-caramel ice cream  
Chardonnay Grappa, Peak Spirits, estate biodynamic  
\* denotes local product



\$65 per person  
(tax & gratuity not included)

Reservations required.  
303.443.5100

2785 Iris Ave. Boulder  
[www.arugularistorante.com](http://www.arugularistorante.com)

## Jack Rabbit Hill Winery

*Colorado's Only Demeter Certified Bio-dynamic Winery*

The Jack Rabbit Hill Wine story is not unlike many of America's great winemakers... sick of the desk job, tired of the commutes, ready for a return to a simpler life... Just as Voltaire's Candide found a balance and a freedom in the garden, so too have Lance and Anna Hanson on their 72-acre farm in the North Fork River Valley, just outside of Hotchkiss. On the farm, they produce multiple varietals of organic and biodynamic grapes for use in single block wines as well as heritage-style offerings, such as their popular 5-grape-blend Barn Red. And the beauty of such an arrangement allows for the happiness of their hands in the dirt, and an exceptional Colorado wine in your glass... The best of all possible outcomes!

Ph 970-835-3677

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[www.jackrabbithill.com](http://www.jackrabbithill.com)

# Liquor Mart



*Liquor Mart is very excited to partner  
with Arugula for the Jack Rabbit Hill  
Wine Dinner*

