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## **COUNTER CULTURE DINNER SERIES DEBUTS AT STOIC & GENUINE**

DENVER, CO... Stoic & Genuine teams up with the beverage professionals at Peak Spirits for the first Counter Culture Dinner on Wednesday, March 25<sup>th</sup> at the Union Station restaurant. Guests can choose from 6 p.m. or 8:30 p.m. chef counter or bar seating for this special event pairing Peak Spirits products with the food stylings of Stoic & Genuine chef Jorel Pierce.

“We’ve been big fans of Peak Spirits since we opened Stoic & Genuine last year, said Pierce. “ It seemed like a perfect fit to kick off our Counter Culture Dinner Series.”

Tickets are available at the restaurant for \$100 per person plus tax and gratuity.

Pierce has crafted a menu highlighting the talents of his Stoic & Genuine staff and suppliers while showcasing the beverages from Peak Spirits.

Peak Spirits is located at Jack Rabbit Hill Farm in western Colorado’s North Fork Valley and produces CapRock Colorado Organic Gin, vodka and brandies along with Jack Rabbit Hill Wines and New Avalon Cider.

The 70 acre Jack Rabbit Hill Farm grows 18 acres of grapes, 8 acres dedicated to CapRock Vodka and Bitter programs, and 10 acres for its Jack Rabbit Hill Farm bottled wines.

Named to 5280 magazine’s Best Restaurants in Denver and Best New Restaurants lists, Stoic & Genuine debuted at Denver’s Historic Union Station in July, 2014. For more info see [stoicandgenuine.com](http://stoicandgenuine.com) or call 303.670.FISH.

## THE MENU

**Lobster Legs** and butter

*Jack Rabbit Hill Wine*

**Caramelized Oysters**, caviar & pear brandy beurre blanc, tarragon, brioche, custard royale

*French 105: Pear Brandy, bubbles, yellow chartreuse*

**Arctic Char Torchon**, puttanesca emulsion, crispy bits: garlic, char skin, capers, shallots

*Dirty Martini: olive brine-dolin blanc granita, nitro-thickened Cap Rock Vodka*

**Cider Battered Halibut Cheeks**, spring pea variations, mint, olive oil, citrus

*Gin Rickey: Cap Rock gin, muddled lime and pea shoots, minted egg white, soda*

**Razor Clam Crudo**, hopps, lemongrass

*Special Release from JRH, Peak, Cap Rock*

**7X Ranch Wagyu Beef Ribeye**, parsnip crisps & mousse, beurre noisette, cacao nib & lime glace de veau

*Luna Horchata: house made Luna coffee liqueur, coconut rice horchata, lime sugar*

**Colorado Cheeses**, One blue, one bloomy, one old, one new

*Peach Brandy*

**Mignardise:**

Pear brandy pate de fruit

Peach brandy linzer cookie

Luna truffle, olive caramel & bitter chocolate

Gin meringue, coriander & lemon

Vodka bonbon, soaked amaro cherry, foie gras ganache