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# Keeping it classy with booze, BBQ

Hill Country serves up lamb chops, tequila

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**There's no need to bring the Mylanta to Hill Country next Wednesday. Although its tequila and barbecue dinner sounds like something that might not be the, er, most soothing meal on the ol' tummy, beverage director Jess Stone assures, "We're not talking shots here."**

Indeed. The evening is an ode to the higher end of tequila, beginning with a reception on "The Craft of Tequila" (margaritas will be given with appetizers), followed by a three-course dinner of specialty Don Julio Reposado and Anejo cocktails and BBQ dishes such as chili rubbed lamb chops



Imagine you, tequila and barbecue in Hill Country's dining room.

and smoked Texas tenderloin. Stone's favorite part of the evening will come at its close, when guests get to enjoy shots of "Hill Country's Frozen Mexican" — a dessert made of Don Julio, Godiva Caramel liquor and Blue Bell vanilla ice cream. "It's like a milkshake, but

with booze," she laughs. "It's delicious."

## Tequila and barbecue dinner at Hill Country

Wednesday, July 22

6 p.m., \$65 per person

30 W. 26th St.

212-255-4544

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