



Dinner on October 26, 2020

Dinners at the Farm

We are thrilled to have you join us at our farm for a fall of festive dinners.


Upon arrival, you will be greeted with hors d'oeuvres and aperitif at our historic farmstead. Explore the restored, historic farm buildings, greenhouse and working organic farm or find a private spot to relax.

For added safety, you will have private, well-distanced tables in the historic blacksmith barn or gardens with limited service. The 1883 blacksmith barn is the center of the workings of the farm. The barn's roughhewn beams showing the old blacksmith's handiwork and vintage tools at the ready create a warm, rustic and authentic feel. Garden tables are sheltered in our custom greenhouse cabanas and warmed by vintage wood stoves and lit with oil lanterns. The farm hosts two to eight friends or family per table.

You will enjoy three courses based on the day's bountiful harvest. Roasted winter squashes and pumpkins, hearty roots in a kaleidoscope of colors, greens sweetened by a kiss of frost, and heritage pork or lamb roasted over plum wood embers are some of the flavors that await. Wines from our award-winning list, as well as craft beer selections, are available by pre-order delivery.




Cost: \$80 (tax, gratuity & beverages not included)

 **Safety:** We will be taking all precautions and following strict CDC guidelines to bring you an unforgettable dining experience at our expansive outdoor venue. Taking care of you is first in our minds. Toward that end, we have designed a dining experience built around safety (and deliciousness). Here are a few of the things you may expect:

- Private outdoor dining spaces or inside our historic barn for each reservation with wide spacing between tables (10 to 30+foot spacing)
- Limited number of guests per evening
- Limited table service - we've taken cues from picnics to bundle delicious dishes from our farm and restaurant which also creates additional privacy for your table
- Small highly talented staff teams
- All staff wearing masks and gloves
- Personalized pre-dinner planning by phone including menu and sommelier service
- Contactless payment options to keep everyone super-super safe

We are really excited to be offering what we feel is about the safest dining option (besides curbside pickups) available.

 **The Menu:** Three-course, prix-fixe Black Cat creation. It is considered "blind", in that it is unknown to you prior to your meal. This allows us to feature the freshest, most exciting food from our farm and kitchen. We accommodate dietary restrictions.




Where: Black Cat Farmstead at 9889 North 51st Street Longmont, CO 80503.

* This location is NOT the downtown Black Cat Bistro.



When: Arrival 5:30-6:15 pm, nightly.




Dress: Casual. While our dinner spaces are heated and cozy, please dress with appropriate outdoor wear and shoes to travel about the farm. 




How to make a Reservation:



Step 1: Make your reservations on OpenTable [HERE!](#)
Please provide any/all dietary restrictions and special requests.


 Make sure to provide a **good Phone Number** for us to reach you timely. Please also provide your **Email Address** and **Dietary restrictions** in the **"Add a special request"** box when making your reservation online.


*Note: the designated "email address" box only shares your address with OPEN TABLE, not us :(

 **Step 2:** Pre-order wine (at least one day in advance so we can coordinate). Peruse Black Cat wine list on our [website](#) and go to "Menus" at the top. Place your wine order, or request a call back from our Sommelier by emailing farmdinners@blackcatboulder.com. The menu is not announced in advance, as it is based off of each day's harvest and our Chefs' unique creativity. For selecting wine, you can expect the freshest seasonal vegetables as well as juicy cuts of pork and lamb, often grilled "a la plancha" and seasonal sauces.

CORKAGE IS NOT ALLOWED IN THE STATE OF COLORADO, fortunately our wine cellar is amazing and our talented sommeliers are ready to assist you. We will email you an invoice that you can pay online.

*Please note, we will be checking ID's before pouring, so make sure you bring yours!

 **Step 3:** We will be reaching out by phone/email to confirm your reservation details. We are happy to help you reschedule your dinner reservation if you or your guests have any reason to believe that you are carrying the Covid-19 virus. Please be honest in your assessment.

 **Step 4:** Arrive at 9889 N. 51st St. in Longmont, CO 80503 at your reservation time. Please do not come early or late as this is our attempt at monitoring traffic flow. Parking is on side of road or in lower farm field. If you need handicap parking, please mention that in your reservation notes.

*😊 Please note that masks are required upon entry and exit, when exploring the property if near guests or staff, and using the restroom.

♥ **Step 5:** Have an amazing dinner!!!

