



Dinners at the Farm

We are thrilled to have you join us at our farm for a season 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.

Dinner is served at private tables in the historic blacksmith barn, garden cabanas, or beneath the patio pergola. The 1883 blacksmith barn is the center of the workings of the farm. The barn's rough hewn 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 up to 10 people per table. (For larger parties please see our [Guide For Private Events](#))

You will enjoy three courses, family-style, based on the day's bountiful harvest. Fresh salads from the garden, tomatoes still warm from the sun, 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:** \$125 (tax, gratuity & beverages not included)

 **The Menu:** Three-course, prix-fixe Black Cat creation served family-style. 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 6 pm, nightly.

 **Dress:** Casual. **While our dinner spaces are comfortable and protected from weather, 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!](#)

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 email/phone to confirm your reservation details. We are happy to help you reschedule your dinner reservation if you need to cancel. There is a \$50 per person cancellation fee for all reservations cancelled within 48 hours.

 **Step 4:** Arrive at 9889 N. 51st St. in Longmont, CO 80503 at your reservation time. Please do not arrive early as there is plenty of time to explore the farmstead and relax built into your evening with us. Parking is on the side of the road or in the lower farm field. If you need handicap parking, please mention that in your reservation notes.

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

