



Private Dining Menu

\$50 per person includes 4 courses per person

\$90 per person includes 4 courses as well as house beer, wine and cocktails

Appetizers

(Host chooses two of the following)

Grilled shrimp with bloody mary aioli

Fried Pickles with spicy aioli

Goat cheese stuffed artichokes

Seasonal Bruschetta

Meat and cheese board

House-made focaccia with spread

Salad

House Salad

Mixed greens, sliced pears, blue cheese, pepitas, champagne vinaigrette

Entrees

Locality Risotto

Hazel dell mushrooms, parmesan, parsley, celery leaf

Bolognese alla Fusilli

Beef, pork, lamb, cream, Parmesan and chives

Colorado Pork Belly

Yukon potato and green apple hash with cherry compote

Alamosa Striped Bass

Beluga lentils, roasted butternut squash, soubise

Desserts

Hazelnut Caramel Sundae

Alchemy vanilla ice cream, salted caramel, toasted hazelnuts

Chocolate Pot de Creme

with lace cookie

Blood Orange Sundae

Alchemy blood orange sorbet, toasted pistachio

****While the format stays the same our menu changes with the seasons****