

A watercolor-style landscape painting with layers of color. The top layer is light orange and yellow, followed by a dark purple and blue layer, and a bottom layer of blue and brown. The word "Alara" is written in a white, elegant cursive font across the middle.

*Alara*

## Group Dining

[info@AlaraCincinnati.com](mailto:info@AlaraCincinnati.com)

513-272-5315



Thank you for your interest in Alara! Our private spaces are ideal settings for business events or celebratory gatherings alike. Our team will guide you through menu planning and meticulously manage every detail, ensuring a seamless event and an unforgettable experience for you and your guests.

## Room Capacities

*The rooms on our second floor are not ADA accessible. If you need an accessible space, we can make arrangements in The Madison room on the main floor.*

### The Boardroom

Second Floor

**Capacity:** 10 people

**Arrangement:** One Rectangle Table

**AV Equipment:** Flatscreen TV

**Minimum:** \$1,000

### The Loft

Second Floor

**Capacity:** 24 people

**Arrangement:** Three Rectangle Tables

**AV Equipment:** Flatscreen TV

**Minimum:** \$1,600

### The Madison

Main Floor, Accessible

**Capacity:** 28 people

**Arrangement:** Multiple Configurations

**AV Equipment:** Flatscreen TV

**Minimum:** \$2,000

## Menu Planning

### Menu Packages

We offer several dinner packages. Our team is also happy to work with you to create a custom menu. Alara has a comprehensive beverage menu and we can assist you with wine pairings and other beverage selections to enhance your event.

### Food Allergies & Dietary Restrictions

We are happy to customize your menu to accommodate any dietary restrictions, food allergies, and other preferences provided to us with a minimum of 72 hours advance notice. In addition, when you arrive, please alert our staff of anyone in your party with food allergies so we can speak with them directly to ensure that we safely accommodate them.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we're unable to guarantee that any item is completely free of allergens.

### Menu Key

\*Consuming Raw or undercooked meat, seafood, shellfish, or eggs may pose an increased risk of foodborne illness.

**GF** gluten-free **GFR** gluten-free by request. **V** vegetarian **VR** vegetarian by request **VG** vegan **VGR** vegan by request

## Contact

info@AlaraCincinnati.com

513-272-5315

# Alara's Signature Shared Experience

Enjoy a four-course dinner designed for sharing. Dishes are served continuously throughout your meal, creating a seamless dining experience.

## Small Plates

Please Select Two

### Smoked Carrot Hummus

spiced oil, black garlic molasses, Fresno chilies, pickled carrots, crispy chickpeas, dill, sourdough crostinis GFR, VG

### H.O.P. Cakes

heart of palm, citrus frisée salad, avocado aioli, five spice vinaigrette GF, VG

### Korean Corn Dogs

wasabi mayo, furikake, soy pearls, micro cilantro GF

### BBQ Pork Buns

seasoned pork, house BBQ sauce, housemade pickles, shaved white onion

### Wagyu Tartare\*

dill pickle, Dijon mustard, red onion, parsley, Kewpie mayo, shallot & vinegar caviar, potato chips GF

### Jumbo Shrimp & Lobster Tail Cocktail

cocktail sauce and remoulade GF

### Chef's Aguachile

pickled fresno, micro cilantro, sesame crisp GF

### Tuna Crudo\*

yuzu tamari, avocado aioli, fresh citrus, togarashi GF

## Fresh Greens

Both Included

### Caesar Salad\*

shredded romaine & kale, crispy parmesan & sourdough croutons, shaved cured egg yolk, Caesar dressing GFR

### Hearts Of Palm Salad

seasonal vegetables, grapefruit, orange, sunflower shoots, toasted sunflower seeds, white balsamic vinaigrette GF, VG

## Large Plates

Please Select Three

### 32oz. Tomahawk Ribeye\*

rosemary truffle butter, bone marrow demi, Alara's chimichurri GF

### Pork Shank Tacos

corn tortillas, pickled onions, pineapple pico, salsa verde, salsa taqueria, limes, queso fresco GF

### Vegetarian Bolognese

gnocchi, Parmigiano Reggiano, fresh basil, EVOO GF, V, VGR

### Willow Bend Farms Lamb Chops\*

rosemary truffle butter, bone marrow demi, Alara's chimichurri GF

### Fish Tacos

flash-fried branzino, corn tortillas, pickled onions, pineapple pico, salsa verde, salsa taqueria, limes, queso fresco GF

### Glory Bay King Salmon\*

Chef's Seasonal Presentation GF

### Chicken Milanese

Chef's Seasonal Presentation GF

### Seared Bristol Bay Sea Scallops

Chef's Seasonal Presentation GF

## Accompaniments

All Included

Seasonal Vegetable

Yukon Gold Mashed Potatoes

Broccoli & Cheese

## Desserts For The Table

Both Included

### Strawberry Bliss

strawberry mousse, vanilla cream, citrus cake, strawberry gel, chocolate ganache

### Creamsicle Cloud

passionfruit curd, orange & vanilla mousse, color shifting glaze GF

\$175 Per Person



# Traditional Plated Dinner A

## COURSE ONE

*Select One*

### Caesar Salad\*

shredded romaine & kale, crispy parmesan & sourdough croutons, shaved cured egg yolk, Caesar dressing GFR

### Hearts Of Palm Salad

seasonal vegetables, grapefruit, orange, sunflower shoots, toasted sunflower seeds, white balsamic vinaigrette GF, VG

## COURSE TWO

*Select Three*

### 8oz.Center Cut Filet\*

rosemary truffle butter, bone marrow demi, Alara's chimichurri GF

### Pan Roasted Chicken

Chef's Seasonal Presentation GF

### Vegetarian Bolognese

gnocchi, Parmigiano Reggiano, fresh basil, EVOO GF, V, VGR

### Duroc Crown Rack Of Pork\*

Chef's Seasonal Presentation GF

### Glory Bay King Salmon\*

Chef's Seasonal Presentation GF

## ACCOMPANIMENTS FOR THE TABLE

*Select Two*

### Yukon Gold Mashed Potatoes

### Broccoli & Cheese

### Seasonal Vegetable

*Ask about our seasonal options.*

## DESSERTS

*Choice of One Per Guest*

### Strawberry Bliss

strawberry mousse, vanilla cream, citrus cake, strawberry gel, chocolate ganache

### Creamsicle Cloud

passionfruit curd, orange & vanilla mousse, color shifting glaze GF

\$85 per person



# Traditional Plated Dinner B

## COURSE ONE

*Select One*

### Caesar Salad\*

shredded romaine & kale, crispy parmesan & sourdough croutons, shaved cured egg yolk, Caesar dressing GFR

### Hearts Of Palm Salad

seasonal vegetables, grapefruit, orange, sunflower shoots, toasted sunflower seeds, white balsamic vinaigrette GF, VG

## COURSE TWO

*Select Four*

### 8oz. Center Cut Filet\*

rosemary truffle butter, bone marrow demi, Alara's chimichurri GF

### Glory Bay King Salmon\*

Chef's Seasonal Presentation GF

### Vegetarian Bolognese

gnocchi, Parmigiano Reggiano, fresh basil, EVOO GF, V, VGR

### 14oz. USDA Prime New York Strip\*

sliced center cut strip, rosemary truffle butter, bone marrow demi, Alara's chimichurri GF

### Seared Bristol Bay Sea Scallops

Chef's Seasonal Presentation GF

### Pan Roasted Chicken

Chef's Seasonal Presentation GF

## ACCOMPANIMENTS FOR THE TABLE

*All Included*

### Yukon Gold Mashed Potatoes

### Broccoli & Cheese

### Seasonal Vegetable

*Ask about our seasonal options.*

## DESSERTS

*Choice of One Per Guest*

### Strawberry Bliss

strawberry mousse, vanilla cream, citrus cake, strawberry gel, chocolate ganache

### Creamsicle Cloud

passionfruit curd, orange & vanilla mousse, color shifting glaze GF

\$110 per person



# Menu Additions

## Small Plates

Each dish serves four people.

### Smoked Carrot Hummus

spiced oil, black garlic molasses, Fresno chilies, pickled carrots, crispy chickpeas, dill, sourdough crostinis GFR, VG \$15

### H.O.P. Cakes

heart of palm, citrus frisée salad, avocado aioli, five spice vinaigrette GF, VG \$18

### Korean Corn Dogs

wasabi mayo, furikake, soy pearls, micro cilantro GF \$19

### BBQ Pork Buns

seasoned pork, house BBQ sauce, housemade pickles, shaved white onion \$18

### Wagyu Tartare\*

dill pickle, Dijon mustard, red onion, parsley, Kewpie mayo, shallot & vinegar caviar, potato chips GF \$20

### Jumbo Shrimp & Lobster Tail Cocktail

cocktail sauce and remoulade GF \$36

### Chef's Aguachile

pickled fresno, micro cilantro, sesame crisp GF \$24

### Tuna Crudo\*

yuzu tamari, avocado aioli, fresh citrus, togarashi GF \$22

## Prime Meats & Seafood

### Chilled Seafood Platter\*

Serves four-six people.

Chef's Agua Chile  
Chilled Jumbo Shrimp  
Cold Water Lobster Tail  
Scallop Crudo  
King Crab Salad  
Tuna Crudo  
GF, MKT

### Sauces

mignonette  
remoulade  
house-made cocktail  
yuzu tamarl  
GF, MKT

### Wagyu Sampler\*

Serves four people.

American, Australian & Japanese A-5,  
rosemary truffle butter, bone marrow demi,  
Alara's chimichurri GF \$175

### 32oz. Tomahawk Ribeye\*

Serves four people.

rosemary truffle butter, bone marrow demi,  
Alara's chimichurri GF, MKT

## Wine

Our team is happy to assist you in selecting wine pairings from our comprehensive wine list to enhance your dining experience