

*RE composers' creative juices were really flowing for this menu...definitely spring fever! Luckily, the Windswept larder shelves continue to offer delicious root vegetables and preserved foods for hearty dishes, and the hothouse is still pumping out delicate salad greens and herbs to round out the menu.*

*\*Suggestions for BYO Wines*

## Soup

### **Oxtail Soup and Farm Vegetables**

*\*the crispness of a French dry rosé will cut the richness of the broth*

## Salad

### **Almost Spring!**

Hothouse Greens / Socca / Tahini Herb Dressing

*\*that same French dry rosé won't mask the freshness*

## Appetizer Choice (late session only)

### **Cuban Beef Empanadas, Rising Springs**

Chimichurri / Green Olives

*\*a South American Malbec will stand up to the spices*

### **Parsnips and Carrots**

Coffee Kombucha Braised

*\*most S.A. Malbec offers a hint of coffee to compliment*

## Main Choice

### **Rutabaga Stuffed Porchetta,**

spiced cherry demi / shaved radish salad

/ Roasted Root Vegetables

*\*look to northern California for a good pinot noir*

### **Seared Steelhead Trout, Hudson Valley Fisheries**

Spicy Pumpkin Sauce / Sunchoke Gnocchi

*\*an Australian chardonnay will do nicely*

### **Maple Curry Noodles and Farm Vegetables**

Indian Fried Flatbread/ Pickled Vegetables

*\*the classic go-with for anything curry...*

*sauvignon blanc with upfront fresh fruit flavors*

## Finish Choice

### **Apple Tart, Way Fruit Farm**

Red Sorrel Marmalade / Ginger Crema

-

### **Plate of Amish Cheeses, Goot Essa**

### About "local foods" and this week's featured farmers and suppliers

RE Farm Café at Windswept is committed to building a more permanent, healthy, available and accessible food system. Windswept's fields, greenhouses and pastures supply much of our year-round needs. To augment menu offerings, we look to regional biodynamic small farm sources first, all the while never compromising on your safety or the inherent food flavors that add "wonderfulness" to our dishes. Our composers work tirelessly to grow relationships for a widening network of trusted growers. We buy the best directly from the best, cutting out the middleman and helping small growers keep more of the profit so their work can be....sustainable!

**Hudson Valley Fisheries**- raised in Hudson NY, just south of Albany, at an ultra-modern aquaculture facility, New York Steelhead trout is a more sustainable, and more delicious option to salmon. No hormones. No antibiotics. No vaccines. 100% traceable. [NewYorkSteelhead.com](http://NewYorkSteelhead.com)

**Rising Spring Meat Co. (RSMC)** - a small-scale USDA-inspected processing facility located in Spring Mills serving the farmers of our region and meat eaters anywhere. RSMC additionally handles PCO Certified Organic processing and is Animal Welfare Approved. 814-422-8810