

## ***Menu for September 18 - 26***

### **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! *\*suggested wine pairing*

### **Starter Choice**

**Wok Wilted Salad** of Kale, Scallion, Carrot, Sweet Pepper and White Beans with Fresh Herb Balsamic Vinaigrette and a Poached Egg *\*Sauvignon Blanc*

-or-

**Farmhouse Chicken and Pork Terrine**, apple and red onion relish *\*Light Pinot Noir*

### **Main Choice**

#### **Apple Cider-braised Pork Cheeks and Belly**

Blue Potato Gnocchi / pan braise sauce / vegetable *\*Dry Riesling*

-or-

#### **Pan-seared Steelhead Trout**

Savory Lemon Verbena Flan / Vegetable Pilaf *\*Dry Riesling*

-or-

#### **Farmer’s Frittata**

Greek Yogurt Creamed Kale *\*Sauvignon Blanc*

### **Finish Choice** *\*Sparkling Rosé*

Lavender Crème Brûlée

-or-

Plate of Local Amish Farm Cheese, accompaniments