

## Menu for October 2 - 10

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!

### Starter Choice

**Just harvested Green Salad**     *\*Sauvignon Blanc*  
with carrot-turmeric vinaigrette, Blue cheese croutons, black garlic deviled egg and seasonal vegetables

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**Lamb Shank, Windswept Farm**     *\*Cabernet Sauvignon*  
on a bed of spaghetti squash / braising juices

### Main Choice     *\*Cabernet Sauvignon*

**Grilled Tri-tip Beefsteak, Rising Springs**  
with a chimol of radish, shishito pepper and tomatillos /  
house-made tortillas

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**Bristol Bay Sockeye, Wild for Salmon**  
Fasta Ravioli Co. Rigatoni with a truffle cream sauce / butternut squash

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**Farmer's "Paella"**  
Hearty combination of fresh vegetables, turmeric, beans and Arborio rice

### Finish Choice     *\*Sparkling Brut Rose*

**Zabaglione**  
with honey-roasted Way Fruit farm apples and amaretti biscuits

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**Plate of Local Amish Farm Cheese, accompaniments**

*\*suggested wine pairing*

## **Featured Farmers**

**Our Windswept Farm:** chicken, lamb, garlic, Asian eggplant, zucchini, basil, shishito and other peppers, tomatoes, fennel, turmeric, corn , eggs, carrots, blue potatoes.

**Way Fruit Farm-** a 6th generation family farm is a thriving part of the Centre County agricultural community producing apples, peaches, pears, plums, apricots, cherries, strawberries, blueberries, sweet corn and pumpkins on the property. 2355 Halfmoon Valley Rd, Port Matilda 629-5211

**Rising Spring Meat Co. -** 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

**Wild for Salmon-** Steve and Jen Kurian sustainably harvest Alaskan salmon and bring their catch direct from their boat to Bloomsburg, PA. [info@wildforsalmon.com](mailto:info@wildforsalmon.com) 570-387-0552

**Fasta Ravioli Co.-** Bob has been making 60 varieties of fresh artisan pasta since 2008. Pleasant Gap, 359-3344