

RE FARM CAFÉ MENU FOR NOVEMBER 23 – DECEMBER 6, 2020

**recommended wine pairing*

Salad Choice

Wheatberry Grain Bowl with Kale, Watermelon Radish, Daikon and Green onion
Lemon Miso Dressing

Sauvignon Blanc

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Spinach Salad with Delicata Squash, Red Onion and Coconut Bacon
Honey Mustard Dressing

Sauvignon Blanc

Soup Choice

Pureed **Vegetable Soup** with Carrot, Ginger, Turmeric, and Orange Zest

Dry Riesling

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Chicken and Fennel Soup with Wild Rice and Cream

Dry Riesling

Small Plate Choice

Butter-poached Chicken Hearts with Caramelized Onions, Sunchoke Puree, Black Garlic and a Spruce
Tip Vinegar Reduction

White Burgundy

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Slow Roasted Carrots with a Carrot Hollandaise and Shaved Cured Egg Yolk

White Burgundy

Entrée Choice

Polenta with Red Wine Poached Mushrooms, Kale, Carrot, and a White Bean Puree

Dry Riesling

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Beef Sauerbraten with Shaved Lemon-zested Brussels Sprouts and Roasted Potatoes

Chenin Blanc

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Pan Seared Duck Breast with Celeriac Puree, Broccoli Rabe, and Port Cherry Sauce

Pinot Noir

Dessert Choice *Sparkling Red Wine*

Potato Truffles rolled in Coconut, Cocoa, and Spiced Walnuts

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

Please Support our Partner Farmers, Producers and Sellers!

RE Farm Café at Windswept is committed to building a more permanent, healthy, and accessible food system. Windswept's fields, greenhouse 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!

Goot Essa: In 2001 a group of local Amish dairy farmers began working together to produce high quality cheese from their milk. info@gootessacheese.com

Meyer Dairy: The Meyer family has been serving the SC community for over 100 years! 814-237-1849

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

Cow-A-Hen Farm: Bill Callahan, the corporate businessman-turned-farmer, has been raising cattle, pigs, and chickens on his 50-acre farm in Mifflinburg since 1989. Callahan's cows graze on wild grasses; his pigs play in the mud; and his hens roam free. Callahan has mastered the art of natural grass farming, and his products are higher quality and more nutritious as a result. Cow-A-Hen Farm's certifications: GMO-Free, Integrated Pest Management (IPM), Certified Organic. Bill is at most farm markets, or 570-966-2678

WC Clarke's Cheese Shop: "Uncle Bill" features over 200 domestic and imported cheeses, along with chocolates, preserves, coffee and mustards. 234 E Calder Way, 814-234-4244

Maine Bay and Berry - Locals Shaun Knight and Christa Stofferahn partner with small socially responsible businesses in Maine to bring fresh north Atlantic fish to central PA. Their retail store is located inside the Barn at Lemont, 833-624-6322

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

Buffalo Run Farm- Becky's Buffalo Run Farm and Equestrian Center is just across the road from Windswept on Rte. 550. She raises Idaho Pasture Pigs and Royal Tibetan Yak. 571-4113

Otto's Pub and Brewery- Since October 2002, the team at Otto's has been brewing outstanding beer. 2235 N. Atherton St. State College, PA 16803 814-867-6886

Rolling Hills Red Deer Farm- Lloyd and Dolly George naturally raise red deer without antibiotics or growth hormones. During the summer months they give hayride tours of their 200acre farm near Bloomsburg. 570-356-7482 63 Pinnacle DR., Catawissa, PA 17820

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
570-387-0552

Byler Goat Dairy- located on Sequoia Farm nestled in beautiful Big Valley, the family farm has been in operation for several generations, but the goat dairy was not added until 2009. James is dairyman and

herd manager while Darla Byler processes and markets the milk products. Find them at any of the local farmer's markets or at 717-250-9580

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

Scenic View Farm- Elmer and Sarah Esh own this small Amish produce farm on Brush Valley Rd. in Rebersburg. 814-349-5542

Hostetler Farm- Barbara and Dan Hostetler own this small Amish produce farm along route 45 in Aaronsburg. 814-349-5010

Appalachian Food Works- Founder Travis Lesser represents and supports "small and mid-sized farms who responsibly manage their land, while exhibiting humane animal practices and refrain from using harmful chemicals in growing produce. info@appfoodworks.org. 814-933-9643

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