

## DINNER MENU FOR SEPTEMBER 3 – 11, 2021

**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! V=Vegetarian Veg=Vegan GF=Gluten Free DF=Dairy Free

### ~STARTERS~

**Caprese Salad, Banana Pepper Vinaigrette** (V, GF)

**Stuffed Bell Pepper Soup** (Veg, GF)  
*with tofu, mozzarella, onion, tomato, parsley, and rice*

### ~SMALL PLATE CHOICE~

**Hudson Valley Steelhead Trout Ceviche** (GF, DF)  
*with peaches, chili peppers and lime*

**Scallion Griddle Cake**, red bell pepper Romesco (Veg, DF)

### ~MAIN CHOICE~

**Windswept Lamb Meat Balls** with harissa and flatbread (DF)  
*and a Jimmy Nardello pepper and chickpea ragu*

**Cow-a-Hen Farm Duck Confit, au jus, on fusilli pasta** (DF)  
*with Italian frying peppers and peach chutney*

**Blistered Lunch Box Peppers on Fusilli Pasta** (V)  
*with sundried tomatoes and a cream sauce*

### ~FINISH CHOICE~

**Fire and Ice** (V)

*Peach and Pawpaw ice cream with serrano pepper chocolate glaze on a peach pepper cake*

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