

## DINNER MENU FOR OCTOBER 1-9, 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

### ~STARTER CHOICE~

**Chard and Kale Salad** *with squash, green onion, and a watermelon pepper vinaigrette (Veg/GF/DF)*

**Kale, Parsley and Barley Soup** (Veg/GF/DF)

### ~SMALL PLATE CHOICE~

**Bacon Wrapped Chicken Roulade**

*with eggplant stuffing and sherry fennel sauce (GF)*

**Red Beet Dumpling,** *coconut milk fennel sauce (Veg/DF)*

### ~MAIN CHOICE~

**Mixed Grille of Lamb and Chicken** *with roasted beets, strawberry paw potatoes and herb beurre blanc (DF)*

**Pan-seared Chicken** *with honey chili sauce, chard, and roasted fingerling potatoes (GF/DF)*

**Spaghetti Squash and Fresh Herb Tomato Sauce** *with einkorn, lentils, peppers, kale, and parmesan (V)*

### ~FINISH CHOICE~

**Chocolate Ganache** *with a fennel almond lollipop and spiced honey*

**Plate of Local Farm Cheese,** accompaniments