

DINNER MENU FOR SEPTEMBER 17-25, 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~

Carnival Squash Soup *with turmeric, coconut milk and delicata (Veg/GF/DF)*

Greens, Cantaloupe, Feta, Mint and Squash Salad *with balsamic dressing (V/GF)*

~SMALL PLATE CHOICE~

Lamb Skewer On Spaghetti Squash
with birds eye pepper cream sauce (GF)

Black-eyed Peas Patty *with squash and berbere spiced lilly pilly sauce (V/GF/DF)*

~MAIN CHOICE~

Goat and Lamb Curry *with squash, pickled watermelon rind and basmati rice (GF/DF)*

Green Tea Steamed Hudson Valley Steelhead Trout, *with delicata squash, sweet peppers, onions and black garlic soy sauce (GF/DF)*

Marinated Smoked Tofu *with candy roaster squash puree, potatoes and roasted carrots (Veg/GF/DF)*

~FINISH CHOICE~

Candy Roaster Squash Cake *with saffron custard and whipped cream (V)*

Plate of Local Farm Cheese, accompaniments