

DINNER MENU FOR OCTOBER 22 & 23, 2021

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 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!

This menu is our "plan" for your dining experience, however, since it is based on local availability, last minute substitutions may become necessary.

Three Course Meal (early seatings): *Salad & Soup Shooter, Main, and Dessert*

Five Course Meal (late seatings): *Soup, Salad, Small Plate, Main, Dessert*

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

~STARTER CHOICE~

Pepper Pot Soup *with chicken and white beans* (GF/DF)

Composer's Vegetable Soup for Today

Kale Ceasar *with crouton, anchovy, and radishes*

~SMALL PLATE CHOICE~

Lamb Satay *on peppers with minted yogurt* (GF)

Just Harvested Vegetables Crepe *with mushrooms and a creamy squash purée* (V/DF)

~MAIN CHOICE~

Blackstrap BBQ Lamb *with bacon sautéed green beans with, grits, and fennel slaw* (GF)

Crispy Skin Hudson Valley Steelhead Trout, *with autumn hash and harissa butter* (GF)

Oyster Mushrooms, Gnocchi, and Sweet Peppers in an Acorn Squash Bowl (V)

~FINISH CHOICE~

Lavender Crème Brûlée *with a shortbread flower cookie* (V)

Plate of Local Farm Cheese, accompaniments