

## DINNER MENU FOR DECEMBER 3 – DECEMBER 11, 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 seating):** *Salad & Soup Shooter, Main, and Dessert*  
**Five Course Meal (late seating):** *Soup, Salad, Small Plate, Main, Dessert*

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

### ~STARTER CHOICE~

**Caramelized Kohlrabi and Turnip** *with a coconut whip (Vegan/GF)*

**Green House Salad Head Lettuce and Winter Field Kale** *with pickled squash, beets, and crouton (DF / GF without crouton)*

### ~SMALL PLATE CHOICE~

**Windswept Lamb Pâté,** *with duck fat and rosemary toast points*

**Potato and Celeriac Cake** *with dill crème fraîche (GF)*

### ~MAIN CHOICE~

**Laurel Leaf Poached Alaskan Line-caught Salmon** *with black garlic aioli, roasted banana peppers, potatoes, and celeriac, finished with a lemon cream*

**Ground Lamb Kebab** *with blistered vegetables, naan, and mint yogurt sauce*

**Butternut Squash Risotto** *with sauteed greens, toasted pecans and sliced apples (GF)*

### ~FINISH CHOICE~

**Lemon Cheesecake** *with a graham cracker crust and Traverse City whiskey cherries*

**Plate of Local Farm Cheese,** accompaniments