

DINNER MENU FOR NOVEMBER 12 -20, 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 Vegan=Vegan GF=Gluten Free DF=Dairy Free

~STARTER CHOICE~

Sunchoke & Roasted Garlic Soup (GF, V)

Fancy Greens Salad *with northern beans, mint. Parmesan, and a radish top pesto* (V, GF)

~SMALL PLATE CHOICE~

Smoked Pork Belly Skewer *with a sweet & sour glaze, on kimchi slaw* (GF/DF)

Roasted Beets *with Chevre, lemon caraway dressing* (V/GF)

~MAIN CHOICE~

Tea-smoked Duck *with bok choy and spicy smashed potatoes*

Roasted Venison and Lamb Saddles, *with a cherry demi-glace, garlic smashed potatoes, and roasted root vegetables* (GF)

Sweet Peppers *with wheat berries, black beans, vegan cheese and mole* (Vegan/GF/DF)

~FINISH CHOICE~

Beet Roul Mille-feuille *with vanilla bean icing and chocolate drizzle* (V)

Plate of Local Farm Cheese, accompaniments