

## DINNER MENU FOR JANUARY 14-22, 2022

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~

**Miso Mushroom Soup** (Vegan/GF/DF)  
*Shiitakes, turmeric, garlic scapes, zucchini threads, and pac choi*

**Windswept Greens Salad** (Vegan/GF/DF)  
*Ginger-lemon vinaigrette, radish, pickled ginger, and carrots*

### ~SMALL PLATE CHOICE~

**Blue Catfish Fritter**, *dill tartare sauce* (DF)

**Turnip Puff** (V)  
*Puff Pastry, Hakurei turnips, puff pastry, chili oil, and ginger sauce*

### ~MAIN CHOICE~

**Roasted Leg of Lamb**, with elderberry sauce (GF)  
*Pickled onions, potatoes gratin, and winter squash*

**North Atlantic Cod** (GF/DF)  
*Green curry sauce, Adirondack blue potatoes, and roasted carrots*

**Vegetable Whole Wheat Lasagna**  
Tofu, onions, peppers, squash, eggplant, tomatoes, ricotta and parmesan cheese.

### ~FINISH CHOICE~

**Roasted Grapes**  
*Mascarpone creme, caramel and brandy snap* (V)

**Plate of Local Farm Cheese**, accompaniments