

DINNER MENU FOR JANUARY 28-FEBRUARY 5, 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~

"Loaded" Baked Potato Soup (GF)
with creme fraiche, chives and bacon (optional)

Tarragon Blue Potato Salad (Vegan/GF/DF)
with Windswept hothouse greens and pickled turmeric

~SMALL PLATE CHOICE~

Stuffed Windswept Lamb Saddle and Sautéed Greens (GF)
with garlic and steakhouse Bearnaise

Tempura Carrot, Squash and Onion Fritters (V)
with habanero cream

~MAIN CHOICE

Roasted Windswept Farm Lamb, pomegranate reduction (GF/DF)
with aromatic brown rice pilaf and pickled roasted celeriac

Blackened Blue Catfish (GF)
with sunchoke puree, roast root vegetables and Creole mustard sauce

Falafel
Dressed greens, hummus, cilantro yogurt and harissa on naan

~FINISH CHOICE

Baklava (V)
Windswept honey, aged spruce syrup, walnuts (

Beet Chip Ice Cream (V/GF)

Plate of Local Farm Cheese, accompaniments