

DINNER MENU FOR FEBRUARY 11 – FEBRUARY 19, 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~

Creamy Chicken and Fennel Soup

Artichoke Heart and Hothouse Greens, *pink champagne vinaigrette* (Vegan)

~SMALL PLATE CHOICE~

Stuffed Windswept Lamb Saddle, *with sauteed greens & steakhouse bearnaise*

Vegetable Pâté *with dill crème fraîche and house-made crackers* (Vegan)

~MAIN CHOICE~

Shepherd's Potato and Cheese Crusted Windswept Lamb Pie

California Cioppino, *with crusty bread* (DF/GF w/o bread)

Rosemary Bean Cake on Preserved Lemon Couscous, *with pickled vegetables and soy remoulade* (Vegan)

~FINISH CHOICE~

Chocolate Fondue with Strawberries, Figs, and Shortbread

House-made Beet Chip and Chocolate Chip Ice Cream

Plate of Local Farm Cheese, accompaniments