

DINNER MENU FOR MAY 6-14, 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~

Egg Drop Soup (GF/DF)
Turkey stock, Windswept farm eggs

Classic Caesar Salad (V/GF)
with garlic crouton and Windswept radishes

~SMALL PLATE CHOICE~

Shiitake Eggroll (Vegan/DF)
with black garlic soy

Windswept Lamb Brochette (GF/DF)
with a chili crunch

~MAIN CHOICE

Hudson Valley Steelhead Trout and Mussels Bouillabaisse (DF)
with crusty bread mops

Braised Local Pork Shoulder (GF)
with garlic scape polenta and Dijon shallot sauce

Curried Russian Banana Potatoes and Windswept Greens(V)
on turmeric rice, with naan

~FINISH CHOICE

Windswept Maple Crème Brûlée
with walnuts and Windswept maple mousse

Plate of Local Farm Cheese, accompaniments