

DINNER MENU FOR MAY 20-28, 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~

Chicken Wonton Soup (DF)

with duck stock and joy choi

Smoked Potato and Portobello Salad (Veg, GF)

with lemon-herb vinaigrette

~SMALL PLATE CHOICE~

Russian Banana Potato Latkes (GF)

with celeriac and dill cream

Hudson Valley Steelhead Trout Ceviche (V)

with scallion, poblano pepper, and citrus flavors

~MAIN CHOICE

Local Beef and Portobella Mushroom Bourguignon

on pappardelle pasta

Roasted Duck Roulade (GF/DF)

with mushroom, spinach, garlic, and hoisin

Foraged Nettles Waffle (V)

with asparagus and sherry cream

~FINISH CHOICE

Chocolate Pots de Crème (V, GF)

with an almond cookie

Composer's Flavors Ice Cream and Sorbet

Plate of Local Farm Cheese, accompaniments