

DINNER MENU FOR JULY 1-9, 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~

Rasam (Vegan)

Southern Indian soup with lentils, tomato, tamarind, and braised greens

Greek Islands Salad (GF)

with greens, cucumber, olive tapenade, fresh herbs, feta, and yogurt dressing

~SMALL PLATE CHOICE~

Chicken Kofta (DF)

with whipped feta and pickled cucumbers

Fried Summer Squash (V/DF)

with garlic scape pesto and fresh herbs

~MAIN CHOICE~

Local Beef Marinated Skirt Steak Chimichurri (DF/GF)

with celeriac puree and roasted summer vegetables

Line-caught Alaskan Salmon Cakes (GF/DF)

with turmeric aioli, house-made kimchi, and fried kale

Curried Summer Squash on Basmati Rice (V)

with yogurt sauce and fresh naan

~FINISH CHOICE~

Blueberry Choux au Craquelin (V)

*Cornmeal puff with blueberry pastry cream,
blueberry sauce, and currant sauces*

Composer's Flavors Ice Cream and Sorbet

Plate of Local Farm Cheese, accompaniments