

DINNER MENU FOR JUNE 17-25, 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~

Chilled Windswept Strawberries Soup (V/GF)

Nasturtium Vinaigrette Salad (Veg, DF)

with nettle bread crouton, radishes, and sunflower seeds

~SMALL PLATE CHOICE~

Asian-spiced Duck Cabbage Roll

with black garlic soy

Spring Vegetables on Crisp Beet Tostado (V/DF/GF)

~MAIN CHOICE~

Braised Windswept Lamb Shank Gremolata (GF)

with strawberry paw potatoes and just harvested carrots

Pan-seared Hudson Valley Steelhead Trout (GF)

with potato/fennel/prosciutto hash and seasonal vegetables

Mapo Tofu (Vegan, DF)

with cauliflower rice, wok-tossed cabbage, and spicy Szechuan sauce

~FINISH CHOICE~

Candied Lemon Meringue Sumac Graham Tartlet (V)

Composer's Flavors Ice Cream and Sorbet

Plate of Local Farm Cheese, accompaniments