

## DINNER MENU FOR OCTOBER 7-15, 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~

**Three Sisters Soup** (Vegan/GF/DF)

*with the Native American trio of spicy beans, squash, and corn*

**Windswept Farm Greens** (Vegan/GF/DF)

*with pickled green beans, spiced pecans, and fresh herb lemon vinaigrette*

### ~SMALL PLATE CHOICE~

**Coconut Wild-caught Shrimp** (DF)

*on fried green tomato with tomatillo sauce*

**Windswept Carrot Souffle** (V)

*Classic eggplant dip served with flat bread and pepper relish*

### ~MAIN CHOICE~

**Windswept Chicken Cacciatore**

*on pappardelle pasta*

**Pan-seared Hudson Valley Steelhead Trout** (GF)

*with roasted beets, sundried tomato lentils, and tomatillo sauce*

**Windswept Vegetables Paella** (Vegan/GF)

*with a rich saffron broth, tofu, and Basmati rice*

### ~FINISH CHOICE~

**Fall Squash Spice Cake**

*with caramel walnut sauce*

**Composer's Ice Cream and Sorbet Flavors**

**Plate of Local Farm Cheese, accompaniments**