

## DINNER MENU FOR SEPTEMBER 23 – OCTOBER 1, 2022

RE Farm Café at Windswept is committed to building a more permanent, healthy, available, and accessible food system. Windswept Farm 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~

**Windswept Vegetables Miso Soup** (Vegan)

**Harner Farm Apple and Windswept Beets Salad** (Vegan/GF/DF)  
*with walnuts and honey rosemary vinaigrette*

### ~SMALL PLATE CHOICE~

**Roasted Windswept Broccoli** (V)  
*with a parmesan crisp and miso carrot puree*

**Creamy Windswept Chicken Flaky Crust Hand Pie**

### ~MAIN CHOICE~

**Braised Windswept Lamb**  
*with candy roaster puree, sauteed bok choy, and black garlic sauce*

**Windswept Vegetable Lasagna** (V)  
*House-made pasta with Goot Essa smoked cheddar*

**Hudson Valley Fisheries Steelhead Trout** (GF)  
*with pepper chipotle butter and papas bravas*

### ~FINISH CHOICE~

**Salted Caramel Apple Budino**  
*Italian pudding with Harner Farm apples*

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

**Plate of Local Farm Cheese, accompaniments**