

DINNER MENU FOR NOVEMBER 18 & 19, 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

~SOUP~

Coconut Winter Squash (GF, DF)

~SALAD~

Windswept Greens and Clover Creek Grateful Ched (V/GF)
with creamy scallion dressing and toasted pumpkin seeds

~SMALL PLATE CHOICE~

Windswept Chicken Liver Pâté (GF)
crowned with rendered duck fat and served with rice crackers

Korean Fried Brassicas, sweet chili sauce (V/GF/DF)

~MAIN CHOICE~

Wild Shrimp, Catfish, and Grits (GF)
with Cajun butter sauce

Braise Duo of Windswept Lamb and Local Pork Belly (GF)
with sunchoke puree and braised greens

Three Cakes and Braised Greens (Vegan/DF)
Black bean, masa pepper, and arugula tofu cakes, served with kimchi and harissa

~FINISH CHOICE~

Raspberry and Chocolate Ganache Cake

Plate of Local Farm Cheese, accompaniments

Composers' Ice Creams and Sorbets