

DINNER MENU FOR NOVEMBER 4-12, 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~

Sage Turkey with Chard (GF, DF)

~SALAD~

Windswept Greens and Roasted Beets (Vegan, GF)
on a garlic smear with tahini-miso dressing

~SMALL PLATE CHOICE~

Local Beef Tartar (GF, DF)
served on "Red Maria" gaufrette potato

Sunchoke Crepe (V)
with butter-poached cabbage

~MAIN CHOICE~

Cioppino with Crusty Bread (DF, GF w/o bread)
Steelhead trout - clams - mussels - wild shrimp

Roasted Duck (GF, DF)
On basmati rice with an apple-pepper curry sauce

Charred Romanesco Cauliflower and Broccoli (Vegan, GF)
on a celeriac puree, with roasted cabbage and fresh herb olive oil

~FINISH CHOICE~

Pumpkin Crostata (V)
with fig butter and lemon verbena chantilly cream

Plate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors