

DINNER MENU FOR DECEMBER 9 – 17, 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~

Autumn Vegetable (Vegan, GF)

~SALAD~

Three Cabbage Slaw (Vegan, GF)
with toasted seeds and almonds, cane syrup, and chili vinaigrette

~SMALL PLATE CHOICE~

Braised Windswept Lamb Roti
with pickled radishes, fresh herbs, and yogurt sauce

Sunchoke Gnocchi (V)
with brown butter, shaved radishes, and dill crème fraîche

~MAIN CHOICE~

Shanny Farm* Quail
with spelt stuffing, almonds, tart cherries, sage butter, and root vegetables

Wild Sockeye Smoked Salmon (GF)
with dill cream and roasted vegetables

Creamy Parmesan Polenta (V, GF)
with roasted butternut squash, sunchokes, and carrots

~FINISH CHOICE~

Eggnog Crème Brûlée (V, GF)
with pumpkin seed brittle

Plate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors

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\*Agostinellis' quail farm in Shingletown, PA