

DINNER MENU FOR FEBRUARY 2023

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.

V=Vegetarian Vegan=Vegan GF=Gluten Free DF=Dairy Free

~SALAD WITH A SOUP SHOOTER~

Kale Seaweed Salad with pickled radishes and fresh herbs (Vegan, GF)
Creamy Sunchoke Soup (V, GF)

~FIRST PLATE CHOICE~

Lamb Barbacoa (GF, DF)
with chili sauce, onion, and hot house cilantro
Celeriac Puree and Honey Beets (V, GF)

~MAIN PLATE CHOICE~

(With a side of roasted faro and smothered greens)

Sous vide Windswept Lamb with romesco and chimichurri
Smoked Windswept Chicken Leg Quarter, house-made barbecue glaze
Pan-seared Jurgielewicz Farm Pekin Duck Breast, currant sauce
Hudson Valley Fishery Steelhead Trout Steamed with Matcha, fried shallot garni
Oyster Mushroom Filled Chocolate Ravioli (V)
with vermouth cream sauce and roasted radishes

~FINISH CHOICE~

Chocolate Sponge Cake with Bourbon Chocolate Mousse
with salted caramel ganache and walnut praline
Plate of Local Farm Cheese, accompaniments
Composer's Ice Cream and Sorbet Flavors