

Dinner Menu for MARCH 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 profits their work can be, well, sustainable!

This menu is our "plan" for your dining experience, however, since it is based on local availability, last minute substitutions may become necessary.

WS=From our own Windswept Farm pastures, fields, or greenhouses

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

~SALAD WITH A SOUP SHOOTER~

WS Greens, Cocoa Balsamic Dressing (GF)

With WS kohlrabi, candied walnuts, and bleu goat cheese

Roasted WS Chicken Soup

With orzo, lemon, and fresh WS dill

~FIRST PLATE CHOICE~

Potato Latkes (GF, V)

with pickled WS peppers, onion, and crème fraîche

Ground WS Lamb steamed in a WS Nasturtium "Blanket" (DF, GF)

~MAIN PLATE CHOICE~

Lamb Shepherd's Pie (GF)

WS Lamb and vegetables in gravy, with a potato and cheese crust

Local Corned Beef, Cabbage, and Buttered Potatoes (GF)

Hudson Valley Steelhead Trout and Gulf Shrimp (GF)

Over a seafood butter sauce, with sautéed root vegetables

Shanny Farms Pan-seared Quail (GF)

On dirty rice, with sautéed root vegetables

Sweet Potato Enchiladas (Vegan)

with poblano non-dairy cream and chili sauce

~FINISH CHOICE~

Citrus Tart, rosemary crust and candied peel (V)

Plate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors