

## Dinner Menu - May 19 to June 10, 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, 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 Vegan=Vegan GF=Gluten Free DF=Dairy Free**

### ~SALAD WITH A SOUP SHOOTER~

**WS Greens, Beets and Carrots** (GF/Vegan)  
with toasted almonds and citrus vinaigrette

**WS Creamy Sunchoke Soup** (GF/V)

### ~FIRST PLATE CHOICE

**Shanny Farm Quail Leg Confit**, smokey grits (GF)

**Liangpi Cold Noodles** (Vegan/DF)  
with daikon, scallion, and Szechuan chili oil

### ~MAIN PLATE CHOICE~

**Pole Cat Hollow Farm Roast Peking Duck**, preserved tomato glaze  
with charred pac choi, jasmine rice, and plum wine butter

**Hudson Valley Steelhead Trout**, WS arugula pesto (GF/DF)  
With gingered pac choi, and spelt berries

**Vegan Cassoulet** (Vegan/DF)  
with WS black garlic marinated tofu

**Caramelized Ginger Braised Local Pork** (DG/DF)  
with jasmine rice and charred pac choi

**Shrimp and Mussels Pasta**, garlic wine sauce

### ~FINISH CHOICE~

**Rhubarb Cobbler**, almond whipped cream

**Plate of Local Farm Cheese**, accompaniments

**Composer's Ice Cream and Sorbet Flavors**