

Dinner Menu October 27 – November 4, 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 with Beets and Goat Cheese (GF) candied walnuts, honey caraway dressing

Creamy WS Chicken & Wild Rice Soup, fried sage leaves

~FIRST PLATE CHOICE

Local Pork Shumai, black garlic soy (DF)

WS Celeriac Puree, beet chips (V/GF)

~MAIN PLATE CHOICE~

Hudson Valley Fisheries Steelhead Trout Cakes (DF)
with napa slaw and chili aioli

WS Lamb Bolognese on Black Pepper Pappardelle

Local Garlic Roasted Pork (GF)

with scalloped heirloom potatoes and roasted vegetables

WS Fall Vegetables Ratatouille (Vegan/GF)
with basmati rice and harissa

WS Chicken and Sausage Jambalaya (DF)
Basmati rice and blistered peppers

~FINISH CHOICE~

WS Squash Pecan-crust Tart, cardamom cream

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors