

Dinner Menu November 10 – December 2, 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 and Pickled Vegetables (Vegan/GF)
turmeric dressing

Creamy Squash Potato Chowder, bacon and chives (GF)

~FIRST PLATE CHOICE

Shanny Farm Pheasant Breast, Grand Marnier sauce

Herbed Potato Fondant (Vegan/GF)

~MAIN PLATE CHOICE~

Hudson Valley Fisheries Steelhead Trout, pan-seared (GF)
with beet and carrot "scales"

WS Lamb Agnolotti, filled with herbs and spinach

Local Pork 2-Ways, belly and braised, maple gastrique (GF)

Butternut Squash Gnocchi, sage butter sauce with
mustard greens, sweet peppers, and pumpkin seeds (V)

WS Chicken Pecan and Fennel Crusted (GF)

~FINISH CHOICE~

Local Apple Almond Pie

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors