

Composer's Dinner Menu February 2024

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~

German Hot Potato Salad (Veg/GF/DF)

Shanny Farm Quail & Pheasant Consommé (DF/GF)

~FIRST PLATE CHOICE

Fried Chesapeake Oysters, WS sunchoke puree

House-made Ricotta Gnocchi, greenhouse pesto (V)

~MAIN PLATE CHOICE~

Pan-seared Hudson Valley Steelhead Trout, parsley aioli (GF/DF)

WS Lamb Shepherd's Pie, smoked local farm cheese (GF)

WS Chicken Breast with Lemon and Capers,
gremolata (GF)

Fried Polenta Crusted with Nutritional Yeast, served with ratatouille (V/GF)

~FINISH CHOICE~

Chocolate Fondue with House-made Marshmallow and Shortbread (V)

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors