

## Composer's Dinner Menu January 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~

**Wilted WS Kale, Quinoa, Fried Chickpeas, and Scallion** (Vegan/GF)

**Creamy Katahdin Potato Soup** (Vegan/GF)

### ~FIRST PLATE CHOICE

**Grilled WS Lamb Heart Sausage**, maple mustard (GF)

**WS Carrot Dumplings**, sage gastrique, and toasted almonds (Vegan/GF)

### ~MAIN PLATE CHOICE~

**Hudson Valley Steelhead Trout** wrapped in mustard greens then steamed (GF)  
maple mustard sauce

**WS Lamb Paprika Stew**, cabernet reduction (GF)

**WS Chicken Roulade**, with arugula and wild rice (GF)  
local farm blue cheese cream sauce

**Goat Cheese Manicotti**, with garlicky black beans (V)

### ~FINISH CHOICE~

**WS Ricotta Cannoli**, spruce syrup (V)

**Slate of Local Farm Cheese**, accompaniments

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