

## Composer's Dinner Menu March 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~

**WS Greens & Beets**, with candied walnuts and maple walnut vinaigrette (Vegan/GF)  
**Borscht**, dill crème fraiche (GF)

### ~FIRST PLATE CHOICE

**House-brined Local Beef Brisket** (corned beef) **and Cabbage** (GF)  
**Bhajis** (south Asian onion fritter), **yogurt sauce** (V)

### ~MAIN PLATE CHOICE~

**Green Tea Steamed Hudson Valley Steelhead Trout**, black garlic sauce (GF/DF)  
**WS Lamb Salisbury Steak**, cognac cream  
**WS Chicken Cacciatore**, legs & thighs in spicy tomato sauce (GF/DF)  
**WS Sweet Potato Lasagna**, arrabbiata sauce (V)

### ~FINISH CHOICE~

**Spruce Tip Tiramisu**  
**Slate of Local Farm Cheese**, accompaniments  
**Composer's Ice Cream and Sorbet Flavors**