

Composer's Dinner Menu April 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 with Grilled Turmeric Potatoes, lemon vinaigrette (Vegan/GF)

Curried Rutabaga Soup, with coconut milk and smoked paprika (Vegan/GF)

~FIRST PLATE CHOICE

Honduran Pupusa (lamb stuffed griddle corn cake), with radish slaw and turmeric crème fraiche (GF)

Vegetable Tostada, with twice-cooked red beans, nasturtiums, & pickled peppers (V)

~MAIN PLATE CHOICE~

Composer's Feature: Duck Egg Shakshuka with naan (V)

"Shakshuka is a wonderful dish originating in Northern Africa, but popular throughout the middle east. Like most dishes I create it is important for me to incorporate what our farm has to offer. For the Shakshuka I use pickled sweet and hot peppers from last season's harvest and our greenhouse fresh turmeric. But the star of the dish is truly the duck egg. We have two female ducks that waddle wherever they please and at their own pace. In the spring I call them puddle ducks, because they stop to frolic in puddles while searching out new places to hide their eggs." – **Brenda Palmer, lead composer**

WS Lamb Chops, fresh mint gremolata (GF)

WS Moroccan Chicken, with olives, cous cous, almonds, apricots, tomato, and chickpeas (GF/DF)

Creole Meuniere Hudson Valley Steelhead Trout, pan-seared and crowned with a spicy cream sauce

Polecat Hollow Farm Pork with a roasted garlic sauce (GF)

~FINISH CHOICE~

WS Maple Custard Tart, with bourbon pastry crust and toasted meringue

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors