

## Composer's Dinner Menu May 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 nasturtium vinaigrette and sourdough crouton (V)

**WS Potato Leek Soup** (V/GF)

### ~FIRST PLATE CHOICE

**Spinach Haluski**, with sundried tomatoes and whipped feta (V)

**Steelhead Trout Cake**, with nasturtium aioli (DF)

### ~MAIN PLATE CHOICE~

**Composer's Feature: WS Lamb Bolognese with turmeric pasta ribbons**

*"One of my all-time favorites, Bolognese style is the Italian version of the French ragù, meaning small pieces. Usually made with ground beef, veal, or pork, we instead use our own pastured lamb for a richer and more full-flavored dish. Windswept sheep are all Katahdin-Dorpers, a hearty hybrid with course hair coat instead of wool, which makes them easier to care for and more resistant to disease. Without a wool coat, "hair sheep" lacks the lanolin which sometimes imparts an off taste to meat. The pasta is made with our greenhouse turmeric for color and a health!" - Brenda Palmer, lead composer*

**WS Boneless Chicken with broccoli** and mushrooms in a sherry cream

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

**Hudson Valley Steelhead Trout**, poached in court bouillon, with leek cream (GF)

**Local Farm Vegetable Spinach Lasagna**, tomato and bechamel sauces

### ~FINISH CHOICE~

**Rhubarb Cake**, crème anglaise

**Slate of Local Farm Cheese**, accompaniments

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