

## Composer's Dinner Menu June 2024

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 feta, cocoa nibs, and WS rosemary balsamic dressing (V/GF)  
WS Chicken Asparagus Soup (DF/GF)

### ~FIRST PLATE CHOICE~

Braised WS Lamb, served with bleu cheese duchess potatoes  
Pan-seared Panisse (chickpea fries) with WS garlic scape confit (Vegan/GF)

### ~MAIN PLATE CHOICE~

\*Featured\* Pan-seared Hudson Valley Steelhead Trout, maple harissa (GF/DF)  
Braised Local Farm Osso Buco, with a classic gremolata (GF) WS Chicken and  
Andouille Sausage Jambalaya (GF/DF)  
Cassoulet, with red beans, chickpeas, lentils, tomatoes, garlic scapes, and WS  
fresh herbs. Served with whole wheat naan (Vegan)

### ~FINISH CHOICE~

Strawberry Shortcake with Meyer Dairy Cream and WS Strawberries  
Slate of Local Farm Cheese, accompaniments  
Composer's Ice Cream and Sorbet Flavors

This menu is our "plan" for your dining experience, however, since it is based on local availability, last minute substitutions may become necessary.

#### \*Composer's Note\*

*Hudson Valley Fisheries (HVF) steelhead trout is a healthier, more sustainable, most versatile, and delicious option to salmon. Raised without hormones or antibiotics just a few hours from central PA in an ultra-modern recirculating aquaculture facility in Hudson NY, the trout are 100% traceable from egg to plate and shipped fresh to RE Farm Café just minutes after being harvested. HVF takes pride in educating future fish farmers in best practices, collaborating with the Culinary Institute of America and Cornell University. As a responsible sourcer, RE Farm Café takes pride in offering exceptional quality for your health and enjoyment.*  
Duke Gastiger, Chef Owner

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!