

Composer's Menu – August 2-17 2024

Field ripened heirloom tomatoes.... summertime is finally here!

Heirloom tomatoes come from saved seeds from the farmer's best fruits that have been handed down for generations. This means that heirloom varieties are nearly identical to their ancestors, which can date as far back as 100+ years. Heirloom plants must be fertilized through open pollination, in which pollen is carried by bees, other insects, birds, wind, or water to self- or cross-pollinate.

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. Accompanying side dishes and food garnishes will vary from one day to the next.

**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 Tomatoes, with local farm feta and red wine vinegar reduction (V/GF)

WS Tomato and Fennel Soup (Vegan/GF)

~SMALL PLATE CHOICE

WS Zucchini "Noodles" sauteed in fresh herb garlic oil (Vegan.GF)

Local Pork Potstickers, black garlic soy (DF)

~MAIN PLATE CHOICE~

Pan-seared Hudson Valley Steelhead Trout, tomatillo-jalapeño salsa (GF/DF)

Marinated and Grilled WS Chicken Breast, currant & garlic scape chutney (GF/DF)

Pan-seared WS Lamb Chops, mint chimichurri (GF/DF)

Curried WS Field Fresh Vegetables, with blistered shishitos and basmati rice (Vegan/GF)

~FINISH CHOICE~

WS Lavender Crème Brûlée (GF)

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors