

COMPOSER'S MENU

Four Course Prix Fixe - Through September 7, 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. 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 Kale Caesar Salad, with garlic crouton (V)

WS Roasted Vegetables Soup (Vegan/GF)

~SMALL PLATE CHOICE

Chili Crunch Rosemary Smashed WS Fingerling Potatoes, aioli (V/GF)

WS lamb Kofta, blistered shishito, turmeric yogurt (GF)

~MAIN PLATE CHOICE~

Marinated & Grilled Local Pork Loin, elderberry honey sauce

WS Braised Lamb Shank, garlic scape pesto, red wine au jus (GF/DF)

Pan-seared Hudson Valley Steelhead Trout, romesco sauce (GF/DF)

Roasted WS Chicken, romesco, chili crunch (GF)

Risotto with Roasted Tomato and Fennel (V/GF)

~FINISH CHOICE~

Chocolate Beet Cake, brandy-fig sauce

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors

** "I first had romesco sauce at a colleague's restaurant in Fort Collins, CO. I was there with a group of chefs in the early 2000's, to cook a fundraising dinner for our culinary grant program. Primarily a roasted red bell pepper sauce, it really opened my eyes to the incredible difference between roasting peppers, skin-on and pretty much any other method. I've changed this sauce many times over the years. Historically, romesco is from Catalonia, and used bread as a thickening agent. Mine is gluten free, and the variety of peppers is always evolving. Enjoy."*

- Brenda Palmer, lead composer