



Welcome to ala Carte "Casual"!

WS=From our own Windswept Farm pastures, fields, or greenhouses

V=Vegetarian Vegan=Vegan GF=Gluten Free DF=Dairy Free

October 4 - 12, 2024

(small plate /dinner portion with sides

WS Greens and Compressed Watermelon, with radishes, toasted almonds, and nasturtium vinaigrette (Vegan/GF) \$12

Roasted WS Pumpkin Soup, **julienne apple*** and pumpkin seeds (V/GF) \$8

Slate of Local Farm Cheese, accompaniments \$10

Warm Cerignola & Castelvetrano Olives, citrus oil \$10

Alaskan Rock Fish Ceviche (GF/DF) \$15

Roasted WS Spaghetti Squash, with tomatoes and Jimmy Nardello peppers (V/GF) \$8

Grilled WS Lamb Chops with WS minted **apple*** coulis (GF) \$16/\$36

WS Chicken Breast Roulade with spice bread and WS maple cream \$15/\$32

Roasted Shanny Farm Quail with a sticky WS **apple*** glaze (GF) \$15/\$32

Pan-seared Hudson Valley Steelhead Trout with black garlic soy (GF/DF) \$17/\$36

WS Eggplant & Potato Moussaka with vegan cheese and blistered peppers (Vegan/GF) \$14/\$28

WS Apple* Tart, cinnamon Chantilly cream \$10

Composer's Ice Cream and Sorbet Flavors \$6

For small private dinners or awe-inspiring celebrations....

events@refarmcafe.com

