

COMPOSER'S FOUR PRIX FIXE

Celebrating Heirloom Apples

October 4-12, 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 Greens, Compressed Watermelon, Radishes, and toasted almonds,
with nasturtium vinaigrette (Vegan/GF)

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

~SMALL PLATE CHOICE~

Alaskan Rock Fish Ceviche (GF/DF)

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

~MAIN PLATE CHOICE~

Grilled WS Lamb Chops with WS minted **apple*** coulis (GF)

WS Chicken Breast Roulade with spice bread and WS maple cream

Roasted Shanny Farm Quail with a sticky WS **apple*** glaze (GF)

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

WS Eggplant and Potato Moussaka with vegan cheese and blistered peppers (Vegan/GF)

~FINISH CHOICE~

WS Apple* Tart, cinnamon Chantilly cream

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors

***Midway through the 19th century and into the 20th the fields below the Café were known as "the orchards" with acres of apple, pear, and mulberry trees. After WWI almost all the trees were cut down to create open pastures for raising sheep. The remaining 3 apple trees are of 2 varieties: Lodi, a cultivar developed by the New York State Agricultural Experimental Station at Cornell, and one yet to be identified (YTBI) by our pomology connections. Our composers harvest and use YTBI because of its uniquely delicious taste profile. We are hoping the YTBI might be identify by the pomologist as a genetically new species....so we can name it! Any ideas?**

Monica Gastiger, co-owner