

COMPOSER'S MENU

Four Course Prix Fixe – September 19 -28, 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 and Cantaloupe, with toasted pepitas & citrus-thyme vinaigrette (Vegan/GF)

Local Sweet Corn Chowder (V/GF)

~SMALL PLATE CHOICE~

WS Lamb and Dirty Rice Stuffed Cupid Pepper, with jalapeño aioli. (GF/DF)

Compressed Watermelon with WS kimchi and radishes (Vegan/GF)

~MAIN PLATE CHOICE~

WS Lamb Roulade with Swiss chard duxelles and roasted garlic sauce (GF)

WS Chicken Leg Quarter with Tuscan cream sauce

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

WS Fig* and **Local Apple Braised Pole Cat Hollow Duck**, black garlic jus (GF/DF)

Garlic and Lemon Verbena Poached Hudson Valley Steelhead Trout
with lemon verbena aioli (GF/DF)

~FINISH CHOICE~

Classic Cheesecake with salted caramel (GF)

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors

* Fresh Figs are possibly the most surprisingly delicious treat I've ever tasted! I've always enjoyed fig preserves and dried figs, but it was a thrilling moment when I picked a perfectly ripe fig and bit into it like an apple. We have 3 prolific trees in our greenhouse (thank you Chip Clark!) and they produce an amazing number of these sweet treats. We all savor those moments when you pick that warm, perfectly ripe fruit and anticipate the sweet, slightly crunchy bite. Guests are treated to these moments when they order our cheese slate. On this menu, experience the nuances of figs with our delicious, braised duck!

-Monica Gastiger, co-owner