



Composer's Four course Prix Fixe

December 5 – 28 "Parsley, Sage, Rosemary, and Thyme"

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

~SALAD WITH A SOUP SHOOTER~

WS Greens and Napa Cabbage Salad, sage crouton and citrus vinaigrette (Vegan/GF)

Shiitake Cream Soup, fresh thyme (V/GF)

~SMALL PLATE CHOICE~

Sage-smudged WS Fingerling Potatoes, local Alpine Cheese (V/GF)

Salt & Pepper Local Pork, pickled WS jalapeños and honey-fig glaze

~MAIN PLATE CHOICE~

Applewood-smoked WS Lamb Chops, feta cream and sage lemon rice (GF)

Pan-seared WS Chicken Filet, fresh herb maître d'hôtel butter (GF/DF)

Rosemary and Balsamic Braised Local Pork (GF/DF)

Wild for Salmon **Sockeye Cakes**, WS jalapeño-thyme aioli

Vegetable Wellington

Pastry crust with WS potatoes, carrots, squash, onions, mushrooms, peas, and broccoli (V)

~FINISH CHOICE~

WS Carrot Cake, maple cream cheese icing

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors

"More often than not, our kitchen uses fresh herbs instead of dried spices to enhance food flavors. Incorporating that vegetative freshness into dishes towards the end of the cooking process adds "earthiness" while retaining nutritional value. During dinner service, you may notice the composers leave their stoves and run out to harvest herbs planted around the Café. Even during these colder winter months our heated greenhouse still supplies wonderful freshness. Repurposed from the closed Tusseyville Nursery our reconstructed, one-of-a-kind, ¼ acre "gutter connect and hoop" greenhouse is heated by a passive solar water heater system. All the best from us, for you!"

– **Monica and Duke Gastiger, proprietors**