



COMPOSER'S FOUR COURSE PRIX FIXE

November 14-23

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 with Toasted Almonds, honey fig dressing (Vegan/GF)

Roasted WS Sweet Potato & Cauliflower Soup, maple oil drizzle (Vegan/GF)

~SMALL PLATE CHOICE~

Shanny Farm Quail Pate, apple-fig butter and bread crisp

Roasted WS Sweet Potato Bite, with marshmallow and pecans (V/GF)

~MAIN PLATE CHOICE~

WS Lamb Meatloaf, red eye gravy & sweet potato puree

Honey Roasted WS Chicken Leg on sweet potato fries (GF/DF)

Wine-braised **Rolling Hills Red Deer Farm Roasted Venison**, with a savory mushroom sauce and bacon lardons (GF)

Steamed Tajin-spiced Hudson Valley Steelhead Trout Stuffed Nasturtium Leaf (GF/DF)

WS Sweet Potato Risotto with house-made sage ricotta (V/GF)

~FINISH CHOICE~

Chocolate WS Beet Cake with chocolate cream cheese icing

Slate of Local Farm Cheese, accompaniments

Composer's Ice Cream and Sorbet Flavors