



## 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

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

(Price key: small plate / **dinner portion with sides**)

WS **Greens and Napa Cabbage Salad**, sage crouton and citrus vinaigrette (Vegan/GF) \$12

**Shiitake Cream Soup**, fresh thyme (V/GF) \$8

**Slate of Local Farm Cheese**, accompaniments (V/GF) \$10

**Warm Cerignola & Castelvetro Olives**, citrus oil (V/DF) \$10

**Sage-smudged WS Fingerling Potatoes**, local Alpine Cheese (V/GF) \$12

**Salt & Pepper Local Pork**, pickled WS jalapeños and honey-fig glaze (DF/GF) \$12

Applewood Smoked WS **Lamb Chops**, feta cream and sage lemon rice (GF) \$20/**\$38**

**Pan-seared WS Chicken Filet**, fresh herb maître d'hôtel butter (GF/DF) \$17/**\$32**

**Rosemary and Balsamic Braised Local Pork** (GF/DF) \$17/**\$32**

**Wild for Salmon Sockeye Cakes**, WS jalapeño-thyme aioli (DF) \$20/**\$38**

**Vegetable Wellington** – pastry crust filled with potatoes, carrots, squash, onions, mushrooms, peas, and broccoli (V) \$16/**\$29**

**WS Carrot Cake**, maple cream cheese icing \$10

**Composer's Ice Cream and Sorbet** Flavors \$6

"Our kitchen often 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 brightness and earthiness, while retaining nutritional value. During dinner service you may notice the composers leave their stoves and run out to harvest herbs that have been planted around the Café. In these cold winter months salad greens and herbs are grown in our heated greenhouse. Repurposed from the closed Tusseyville Nursery, the reconstructed, one-of-a-kind, ¼ acre "gutter connect and hoop" greenhouse is heated by a passive solar water system. All the best from us, for you!"

– **Monica and Duke Gastiger, proprietors**