



## Composer's Four course Prix Fixe - February 2025

### Celebrating the Valentine

Some historians trace the origins of Valentine's Day to 5<sup>th</sup> century pastoral festivals of ancient Rome, observed in mid-February to "purify the city and promote health and fertility".

Shakespeare gave in notoriety in the 17<sup>th</sup> century with Ophelia's line in *Hamlet*:

*"To-morrow is Saint Valentine's day,  
All in the morning betime,  
And I a maid at your window,  
To be your Valentine"*

But it wasn't until the 18<sup>th</sup> century that sending love letters and peddled art cards became the world-wide obsession it is today.

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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 **Winter Greens** with quinoa and lemon tahini dressing (Vegan/GF)

**Creamy WS Chicken Chowder** (GF)

#### ~SMALL PLATE CHOICE~

Wild for Salmon **Alaskan Sockeye Croquettes**, rosemary aioli (DF)



**Heart of Daikon**, miso butter-basted (V/GF)

#### ~MAIN PLATE CHOICE~



**Marry Me Chicken**, sundried tomato parmesan cream (GF)

**Roasted Vegetable, Chickpea, & Nutritional yeast**  **Smooch Crepes** (Vegan)

**Pistachio-crusted Hudson Valley Steelhead Trout**, strawberry beurre blanc

**Zinfandel-braised WS Lamb**, demi-glace (GF)

#### ~FINISH CHOICE~

**Dark Chocolate Truffles** with cherry, hazelnuts and caramel

**Slate of Local Farm Cheese**, accompaniments

**Composer's Ice Cream and Sorbet Flavors**

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!