



## Welcome to ala Carte "Casual"

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 17th 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"*

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

WS=From Windswept Farm V=Vegetarian Vegan=Vegan GF=Gluten Free DF=Dairy Free

---

WS **Winter Greens with Quinoa** and lemon tahini dressing (Vegan/GF) \$12

**Creamy WS Chicken Chowder** (GF) \$8

**Slate of Local Farm Cheese**, accompaniments (V/GF) \$12

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

Wild for Salmon **Alaskan Sockeye Croquettes**, rosemary aioli (DF) \$14



**Heart of Daikon**, miso butter-basted (V/GF) \$10



**Marry Me Chicken**, sundried tomato parmesan cream (GF) \$19/\$36

**Pistachio-crusted Hudson Valley Steelhead Trout**, strawberry beurre blanc \$38

**Zinfandel-braised WS Lamb**, demi-glace (GF) \$20/\$38

**Vegetable, Chickpea, & Nutritional yeast**  **Smooch Crepes** (Vegan) \$19/\$36

**Dark Chocolate Truffles** with cherry, hazelnuts and caramel \$10

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

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!