



## Composer's Four course **Prix Fixe** – Celebrates **Mardi Gras**

Venice's *Carnevale di Venezia*, Rio de Janeiro's *Carnaval*, and NOLA's *Mardi Gras* are all distinctive celebrations during the weeks before the Lenten fast. The first written reference to a *Mardi Gras* celebration in New Orleans appears in a 1781 report of the Spanish government, which then controlled Louisiana. Wealthy Louisiana families would leave their rural plantations to spend the winter months in New Orleans hosting lavish parties and masked balls to pass the time regally. Parades began in 1837 and soon became an annual tradition. Each year the *Mardi* season starts on January 6<sup>th</sup>, also known as King's Day, and culminates on *Mardi Gras* Day (Shrove of Fat Tuesday). *Laissez les bons temps rouler!*

**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 & SOUP SHOOTER**~

**Spats' Chopped Salad** (V/GF)

**Corn and Crab Bisque** (GF)

### ~**SMALL PLATE CHOICE**~

**Spicy Tofu Banh Mi**, quick-pickle WS vegetables (DF)

**'Skeller Hot Wings**, remoulade (GF)

### ~**MAIN PLATE CHOICE**~

**Blackened Catfish on Dirty Rice**, sauce piquant (GF)

**NOLA Shrimp and Grits**, cheesy biscuits

**Slow-cooked Crisped Pork Belly**, red beans, braised greens, & rice (GF/DF)

**Spiced Honey Hush Puppies**, red beans, braised greens, & rice (Vegan)

### ~**FINISH CHOICE**~

**King Cake Bombolini**

**Slate of Local Farm Cheese**

**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!