



## Composer's Four course Prix Fixe – July 2025

### Farm Markets are Open!

Meet the farmers that grow your food!

#### Local Farmer's Markets

N. Atherton St., Home Depot – Saturdays

Philipsburg, Moshannon Bldg. – Saturdays

State College Downtown, 200 Block S. Allen – Saturdays

State College Downtown, Locust Lane – Tuesdays and Fridays

Bellefonte, Courthouse – Wednesdays and Saturdays

Boalsburg, Military Museum – Tuesdays

**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~

WS **Greens, Blueberries, Cucumber, Radishes** and sour cream dressing (GF)

**Chilled Cucumber Soup**, crème fraiche and mint (GF)

#### ~SMALL PLATE CHOICE~

**Kale Saag**, with roti (Vegan)

WS **Chicken Wings** served with hot honey (GF)

#### ~MAIN PLATE CHOICE~

**Poached Hudson Valley Steelhead Trout**, black currant gastrique (GF/DF)

**Roasted Shanny Farm Quail**, herb butter (GF)

**Garlic Scape stuffed Roasted Chicken Leg** (GF/DF)

**Vegan Cassoulet of white beans, vegetables**, on basmati rice (Vegan/GF)

#### ~FINISH CHOICE~

**Blueberry Clafoutis** (custard cake)

**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!