



## COMPOSER'S FOUR COURSE PRIX FIXE

AUGUST 7 – AUGUST 16, 2025

Our Windswept Farm is bursting with goodness. So much so, if the menu doesn't list a specific food source, it was most likely harvested from Windswept this morning.

**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~

**Napa Cabbage Slaw** with cucumber and carrot on a heirloom tomato slab, ginger miso dressed (Vegan/GF)

**Chilled Gazpacho** of Heirloom Tomatoes, Cucumber, Jalapeño, Basil, and Garlic (Vegan/GF)

### ~SMALL PLATE CHOICE~

**Kale Saag** with lavash (DF)

**Poached WS Egg** on **Red Flannel Hash** (V)

**Blistered Shishito Pepper Hummus**, with vegetable and flatbread dippers (Vegan)

### ~MAIN PLATE CHOICE~

Hudson Valley Fisheries **Steelhead Trout** poached with lemon, Riesling, and fresh herbs. Served with Kim chi vinaigrette drizzle (GF/DF)

**Baingan Bharta** – smashed grilled eggplant, tomato, scallions, and southwest Asian spices, served on basmati rice (Vegan/GF)

Polecat Hollow Farm **Pork Chop** marinated in garlic and tamari soy then pan-seared, served with cheesy grits

**Wok-fried Polecat Hollow Farm Chicken** and **Napa Cabbage**, with squash, shishito peppers, scallions, garlic, and fresh basil, on basmati rice (GF/DF)

### ~DESSERT CHOICE~

**Greenhouse Fig Leaf Panna Cotta**, lavender honey and kataifi

**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!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.