



COMPOSER'S FOUR COURSE PRIX FIXE

SEPTEMBER 4 - 20 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~

Watermelon and Purslane Salad with nasturtium vinaigrette (Vegan/GF)

Roasted Sweet Corn Soup, sweet pepper coulis (V/GF)

~SMALL PLATE CHOICE~

Spaghetti Squash, sage brown butter and marinara (VGF)

Pork Stuffed Banana Peppers, toasted green fennel seed (GF/DF)

~MAIN PLATE CHOICE~

Seared Wild for Salmon **Alaskan Sockeye**, pumpkinseed pesto (GF)

Braised Lamb Shoulder, black garlic jus (GF/DF)

Pistachio Curry Polecat Hollow Farm **Chicken**, spicy pickles and turmeric basmati rice (DF)

Eggplant and Winter Squash Parmesan on ribbon pasta, marinara (V)

~DESSERT CHOICE~

Chocolate Beet Cake, layered with chocolate mousse

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.