



COMPOSER'S FOUR COURSE PRIX FIXE

FEBRUARY 12 TO FEBRUARY 28, 2026



February 12-14 enjoy a valentine gift of cheese fondue!

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.

V=Vegetarian Vegan=Vegan GF=Gluten Free DF=Dairy Free

~SALAD & SOUP SHOOTER~

Winter Greens, with toasted pepitas, daikon radish, and turmeric vinaigrette (Vegan/GF)
Creamy Mushroom Medley Soup (V/GF)

~SMALL PLATE CHOICE~

Soy-braised Daikon Radish, finished in miso butter (V)

Chicken Wings, turmeric -pepper-honey glaze (GF)

~MAIN PLATE CHOICE~

Shanny Farm Quail, herb stuffing and orange beurre

Pan-seared Steelhead Trout with turmeric honey and black garlic soy (GF/DF)

Lamb Bolognaise, on fresh pappardelle pasta

Mushroom and Black Bean Cake, with chili aioli, quinoa, and greenhouse sprouts (Vegan/GF)

~DESSERT CHOICE~

Traditional NY Cheesecake, chocolate heart

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.