



COMPOSER'S FOUR COURSE PRIX FIXE

JANUARY 7 TO FEBRUARY 7, 2026 **HAPPY NEW YEAR!**

Our Windswept Farm is bursting with goodness and many of this menu's ingredients were harvested 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.

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

~SALAD & SOUP SHOOTER~

Mixed Hothouse Greens, with pickled daikon, toasted pepitas, and sundried tomato vinaigrette (Vegan/GF)

Potato Soup au Gratin (GF)

~SMALL PLATE CHOICE~

Mushroom Medley Ravioli, parmesan cream (V)

Braised Organic Pork Belly, with pomegranate syrup and kimchi (GF)

~MAIN PLATE CHOICE~

A creamy **Chicken Casserole** with broccoli, mushrooms, and a bread crumb top

Pan-seared Steelhead Trout with black garlic soy and preserved lemon aioli

Lamb Bolognese, on fresh basil pappardelle pasta

Fresh Pappardelle Pasta, Mushrooms, and Green Peas in a rich cream sauce (V)

~DESSERT CHOICE~

Cranberry Budino, with graham cracker crumble and candied cranberries

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.