

# LUNDY FARM

## *Winter Menu*

By Chef Davis Lindsey

Our menu is designed from the soil up. It features seasonal ingredients from our farm and the surrounding Hudson Valley. We believe by savoring the tastes of fresh foods and connecting our senses to the surrounding ecology, our bodies and minds will feel nourished and revitalized.

Our menu is vegan and gluten-free with a few noted exceptions.

### BREAKFAST

Marbled Egg e

*turmeric coating*

Morning Kitchiri

*hm golden mylk, winter squash, carrot, parsnip*

Parsnip Mylk Porridge g

*farina, rye, oats*

Cover Crop Bites

*soil organic matter oats, pea flour, sunflower butter, beets, walnuts*

Beet Shot

*beet juice, hm oat milk*

Golden Granola

*almond, pecan, apricot, coconut*

Pastries e, g

*apricot orange scone, kale cheddar scone, almond orange cake*

# LUNCH + DINNER

## I

### Seven Herb Broth

*rosemary, nettle, red clover, ginger, root greens*

### Lundy Chips + Dips

*hm radish chips, sundried tomato tahini, carrot cumin*

### Poppers

*baked lentil walnut*

## II

### Braised Greens

*bloomsdale spinach, mustard greens, nigella, urad dhal*

### Technicolor Slaw

*sesame, wasabi cream, rainbow carrots, cabbage, beets*

### Brassica Salad

*pumpkin seed dressing, hm vegan parmesan, radish, herbs, pumpkin seeds*

### Kale Caesar

*cashew caesar dressing, hm vegan parmesan, romaine, croutons*

## III

### Hazelnut Brussell Sprouts

*hm hazelnut butter, apple, shallots, thyme*

### Graffiti Cauliflower

*turmeric tahini*

### Carrot Fries

*roasted rainbow carrots, hm cashew crème, hm apple oat yogurt*

Koginut Wedges

*hm apple oat yogurt, dukkah crust*

Apple Cider Potatoes

*hm apple vinegar, rosemary, onion, honey mustard*

Wood-Fired Sweeties

*chimichuri sauce, pecans*

IV

Honeynut Tartine d, g

*hm ricotta, smoked salt, garlic chips*

Root Tartine g

*carrot three-ways*

Winter Kitchiri

*cabbage, cauliflower, kale, roasted cashews, hm chutney's and pickle*

V

Crispy Quinoa

*basmati rice, tempura tofu, mustard greens, ginger, chili oil*

Oriecciette g

*cashew bechamel, tuscan kale, pine nuts*

Steak and Potatoes

*beets and greens, beet jus, mustard, mashed potatoes*

VI

Thin As Lace Chocolate Chip Cookie

*oats and pecan*

Vrindavan Sweets and Chai

*Indian desserts and tea*

Buttermilk Pecan Cake d, e, g  
*whipped buttercream, pecan praline*

Chocolate Cake  
*hm chocolate buttercream, cacao nibs, orange*

Ice Creams and Sorbet d, e  
*Jane's hm mint chocolate, french vanilla, green tea, pear sorbet*

## **Additional Items a la Carte**

Ice Creams and Sorbet *d, e*  
*Jane's mint chocolate, coffee cookie, french vanilla,*  
*and green tea ice creams and pear sorbet*  
*price on request*

Chocolate Bar, \$9 per  
*Fruition handcrafted chocolates of the Hudson Valley*

S'mores, \$30  
*Endangered Species dark chocolate, marshmallow, graham*  
*serves ten*

Marinated Olives, \$15  
*leccino, kalamata, mt athos, herbs*  
*serves ten*

Cheese Plate *lv*, \$50  
*Evephoria sheep gouda, Cypress Grove humboldt fog,*  
*NY 6-month cheddar, fromager d'affinois*  
*serves ten*

*\*hm homemade, d contains dairy, e contains eggs,*  
*g contains gluten, lv lacto-vegetarian*