

MARCH-MAY

LUNCH

(PASSED OR SEATED)

Roasted Mushroom Bruschetta | Truffled Montrachet | Baby Kale

Kabocha Squash | Grilled Corn | Goat Cheese | Bush Basil

Wild-Caught Hamachi Tostadas | White Soy Ponzu | Avocado

Roasted Tomato & Chorizo Penne | Aged Parmesan | Chili

Free-Range Chicken Salad | Apples | Stonefruit & Dillweed

Jamón Ibérico Tartine | Manchego | House Salsa Verde

Fall Melon Soup Confit | Chervil | Toasted Almonds

SWEET

Meyer Lemon Curd | Whipped Almond Cream

*Fresh Bread, Butter, Olive Oil and Aged Balsamic Included

R A P T
H O S P I T A L I T Y



new york