

SNACKS & BOWLS: SPRING

PLANTS

Grilled Spring Squash, Avocado Tostada | Harissa Vinaigrette | Crispy Rice
(Vegan/Gluten-Free/Dairy-Free Bite)

'Norwich Meadows' Roasted Sunchoke Crostini | Almond Basil Pesto | Semolina
(Vegan/Dairy-Free Bite)

Chickpea & Charred Spring Ramp Croquette | Spring Herb Cashew Yoghurt
(Vegan/Gluten-Free/Dairy-Free Bite)

Green Market Heirloom Spring Rolls | Raw Cashew Tzatziki | Farm.One Herbs
(Vegan/Gluten-Free/Dairy-Free Bite)

PROTEINS

Olive Oil-Poached Prawn Crudo | Shoyu Grétté | Thai Chili | Chives
(Gluten-Free/Dairy-Free Bite)

'Purdy's' Deviled Egg | Roasted Maitake Mushrooms | Aussie Truffles
(Gluten-Free/Dairy-Free Bite)

Fried Chatham & Chimon Isle Oysters | Summer Pickle Remoulade
(Gluten-Free/Dairy-Free Bite)

BOWLS

Dickson Marinated Skirt Steak | House Mole Poblano | Living Greens | Spring Corn Grits
(Gluten-Free/Dairy-Free Bowl)

Pan-Seared Potato Gnocchi | Braised Escarole | White Beans | Sweet Garlic | Lemon
(Vegetarian/Gluten-Free/Dairy-Free Bowl)

Roasted Shiitake Korma | Market Haricots Verts | Stock-Braised Lu Puy Lentils
(Vegan/Gluten-Free/Dairy-Free Bowl)

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



new york