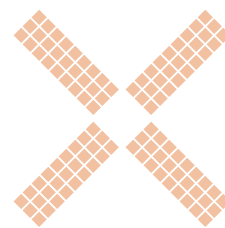


TASTING MENU



R.AIRE

AT THE HAMPTON MAID

SMOKED RAINBOW TROUT ROE * green apple | dashi | watermelon radish

Paired with 2020 Pecorello, Ceraudo Grisara, IT

CHARRED LEEKS risotto nero | porcini | truffles

Paired with 2021 Cinsault, Grenache & Syrah, Aimé Roquesante, Côtes de Provence, FR

GRILLED TXISTORRA lemon aioli | smoked paprika

Paired with 2021 Garnacha, Honoro Vera, Calatayud, SP

LOCAL MONKFISH lobster sauce | fried oysters

Paired with 2019 Erbaluce, La Maseria Macaria, Erbaluce di Caluso, IT

GRILLED RACK OF LAMB potato pave | piquillo peppers

Paired with 2015 Tempranillo & Cabernet Sauvignon, Enate Crianza, Somontano, SP

SPANISH CHURROS Belgian chocolate | salsa inglesa

Paired with Trentadue Chocolate Amore



\$120 / person
\$65 wine pairing

*RAIRE dinners at
The Hampton Maid are created by
Chef Alex Bujoreanu. His dishes offer
a unique opportunity to experience
exceptional, global cuisine “rarely”
found in the Hamptons.*

Please alert your server of any food allergies.

* The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.