

**RESTAURANT
WEEK**

R.AIRE

AT THE HAMPTON MAID

\$46/PP
November 2025

A P P E T I Z E R

HARVEST SALAD

baby kale, roasted acorn squash, goat cheese, spicy pumpkin seeds, charred tomato vinaigrette

PATATAS BRAVAS

garlic aioli, salsa brava, smoked paprika

OYSTERS ROCKEFELLER

shallots, spinach, heavy cream, manchego

CALAMARI A LA ROMANA

lemon aioli, smoked paprika, rice flour

MEATBALLS

house ground prime meat and chorizo, tomato sauce, 20 months aged manchego, grilled bread

LOBSTER PUMPKIN BISQUE + 8

crème fraîche, lobster meat, achiote oil

E N T R É E

SALMON 104° F *

sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

CRESCENT DUCK *

crispy spinach polenta, roasted pears, fig demi-glace, citrus fluid gel

PAELLA DEMARISCO

calamari, mussels, shrimp, clams

MUSHROOM FIDEUA (ADD IBERICO PORK + 10)

seasonal mixed mushrooms, Spanish short cut pasta, aioli

GRILLED WAGYU FILET MIGNON * + 25

hand cut french fries, haricots verts, setas sauce

D E S S E R T

GELATO

TARTA DE SANTIAGO

almond cake, fresh berries

CHOCOLATE HAZELNUT MOUSSE CAKE

Tax and gratuity are not included. Before placing your order, please inform your server if a person in your party has a food allergy.

*These items can be cooked to your liking. 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.