

R.AIRE

AT THE HAMPTON MAID

M E N U

TUNA TARTARE

ajo blanco emulsion, green grapes

Paired with: Polvorete, Godello 2024

SEA SCALLOP

creamed celery root, black truffle, crispy jamon

Paired with: El Zarzal, Godello 2023

PORCHETTA

sous vide potato, green apple, au jus

Paired with: Emilio Moro, Tempranillo 2022

BEEF WELLINGTON

mushrooms, spinach, sunshine puree, demi-glace

Paired with: Vedimia Seleccionada, Tempranillo 2022

SMOKED MANCHEGO MOUSSE

quince paste, candied walnuts, blueberry ginger gel

Paired with: La Felisa, Tempranillo 2022

EXECUTIVE CHEF ALEX BUJOREANU



EMILIO MORO
BODEGAS

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 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.*