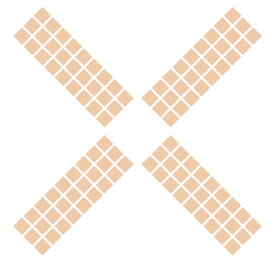


TASTING MENU



R.AIRE

AT THE HAMPTON MAID

RUSTIC SOUP sous vide egg * | jamon iberico | garlic

Paired with Robian Garganega 2020 (IT)

GRILLED CELERY ROOTS sunchokes | crispy rice | unagi kabayaki sauce

Paired with Broadbent Vinho Verde 2019 (PG)

LOCAL SEA SCALLOPS crawfish sauce | pearl onion | carrot medallions

Paired with Gaba do Xil Godello Valdeorras 2019 (SP)

IBERICO PORK BELLY bao buns | roasted tomato sauce | chapulines

Paired with Teso la Monja Romanico Toro 2020 (SP)

LAMB TENDERLOIN * Moroccan spices | mojo verde | potato bread

Paired with Costers del Priorat Petit Pissarres 2020 (SP)

STICKY TOFFEE CAKE blue cheese mousse | toffee sauce

Paired with Dow's Port



\$120 / person
\$65 wine pairing

*R.AIRE 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.