

R.AIRE

AT THE HAMPTON MAID

CHAMPAGNE TOAST

AMUSE BOUCHE

celery root mousse, parmesan crisp, black truffle fluid gel

FIRST COURSE *choice of one*

WINTER SALAD

baby kale, pomegranate, fennel, goat cheese

LOBSTER BISQUE

pumpkin seeds, creme fraiche, sambuca

LOCAL RED SHRIMP

albarino wine, garlic, parsley, evoo

WAGYU BEEF TARTARE*

crispy potato pave, truffle

FOIE GRAS

homemade tomato marmalade, maldon sea salt, crostini

SECOND COURSE *choice of one*

HALIBUT*

sunchoke and parsnip puree, broccolini, beurre blanc with salmon roe

CRESCENT DUCK*

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

MUSHROOM FIDEUÀ

seasonal mushrooms, short-cut pasta, iberico pork skirt steak
(vegetarian option with broccolini)

GRILLED WAGYU FILET MIGNON*

truffle mashed potatoes, haricots verts, porcini sauce

TOMAHAWK PAELLA FOR TWO* +\$10/PP

house made stock, sofrito, bomba rice, mushrooms

THIRD COURSE *choice of one*

BASQUE CHEESECAKE

CHOCOLATE HAZELNUT MOUSSE CAKE

TARTA DE SANTIAGO

almond cake served with fresh berries

\$150/per person

Please alert your server of any food allergies.

*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.

