

R.AIRE

AT THE HAMPTON MAID

MENU

FIRST

Mahi Mahi Crudo*

cucumber, fresno peppers, citrus

Paired with: Vino de la Tierra Blanco, 2002

SECOND

Wagyu Beef Carpaccio*

arugula, 24-month aged manchego, evoo

Paired with: Ribera del Duero Salguero Tinto, 2018

THIRD

Confit Duck Canelones

porcini mushrooms, bechamel, black truffle

Paired with: Ribera del Duero el Buen Alfarero Vino de Tinaja, 2017

FOURTH

Lamb Shank

potato pave, petite carrots

Paired with: Ribera del Duero el Retablo Tinto Fino, NV

FIFTH

Poached Pear

red wine, crispy whipped cream

Paired with: Ribera del Duero Tempranillo Sr. Niño, 2023

EXECUTIVE CHEF ALEX BUJOREANU

PRADOREY

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.*