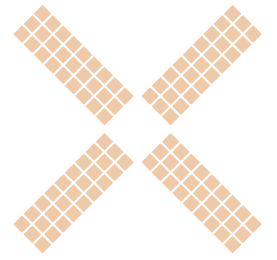


# TASTING MENU



**R.AIRE**

AT THE HAMPTON MAID

## PATATAS BRAVAS

brava sauce, garlic aioli, smoked paprika

*Broadbent Vinho Verde 2019 (PG)*

## RAZOR CLAMS

green picada, pil pil sauce

*Freyé Xarello Chardonnay 2019 (SP)*

## MONKFISH

crispy violet cove oysters, pearl onion, rice

*Cambil Bay Sauvignon Blanc 2021 (SP)*

## POLLO DE CORAL

organic chicken, canelones, winter truffles

*Aimé Roquesante Côtes de Provence 2021 (FR)*

## LAMB SHANKS

cabernet sauvignon wine sauce, parsnip mash, tiny carrots

*Auctioneer Cabernet Sauvignon 2019 (USA)*

## LEMON MERINGUE TART

lime air, coulis, crumbles

*Lover's Elixir*



*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.*

\$120 / person

*\$65 wine pairing*