

# R.AIRE

AT THE HAMPTON MAID

## GLASS OF CAVA

## AMUSE BOUCHE

*Duck fat smoked potato pave, caviar\*, tomato tartare*

## Starter

*choice of one*

### WINTER SALAD

*baby kale, pomegranate, fennel, goat cheese*

### ORGANIC CRISPY ARTICHOKEs

*black garlic aioli, pickled onions, sweet gorgonzola, colatura di alici*

### SEA BASS CRUDO\*

*leche de tigre, orange segments, cucumber, espelette pepper*

### WILD CAUGHT LOCAL RED SHRIMP A LA PLANCHA

*olive oil, lime zest, albariño wine*

### PINCHO MORUNO

*lamb tenderloin, couscous, mojo verde sauce*

## SIGNATURE VALENTINES COCKTAIL

*Kiss from a Rose 21  
vodka, raspberry syrup, lemon juice, rosewater, egg foam\**

## Main

*choice of one*

### SEAFOOD CASOLE

*lobster gnocchi, mussels, clams, calamari, fennel*

### WILD CATCH SPANISH CODFISH

*rainbow carrots, sugar snap peas, quinoa, pil-pil sauce*

### MUSHROOM FIDEUA

*housemade stock, short cut pasta, sofrito, seasonal mixed mushrooms, asparagus, aioli  
add pork skirt steak +10*

### GRILLED DUCK BREAST \*

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

### LAND & SEA PAELLA FOR TWO (TO BE SHARED) +10/PP

*housemade stock, bomba rice, sofrito, socarrat, lobster, calamari, wagyu filet mignon\**

### NY STRIP STEAK AU POIVRE \*

*mashed potatoes, broccolini, green peppercorn sauce*

## Dessert

*choice of one*

### PASSION FRUIT FLAN

*whipped cream, caramel*

### CHOCOLATE & HAZELNUT MOUSSE CAKE

*red coulis, berries*

### TARTA DE SANTIAGO

*almond cake with fresh berries*

*\$95/per person*

*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.*

