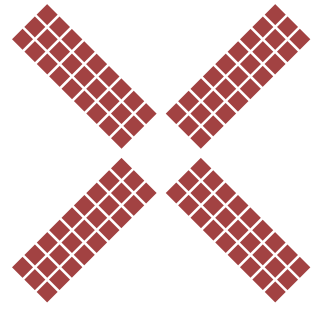


# TASTING MENU



**R.AIRE**

AT THE HAMPTON MAID

## ROASTED BABY THUMBELINA CARROTS

Mint hummus, goat cheese mousse, coconut ash

## SEARED SEA SCALLOPS

Jamon Iberico, black garlic aioli, lemon air

## WILD CARABINEROS

Red shrimp, fermented black beans, orange

## ALFONSINO

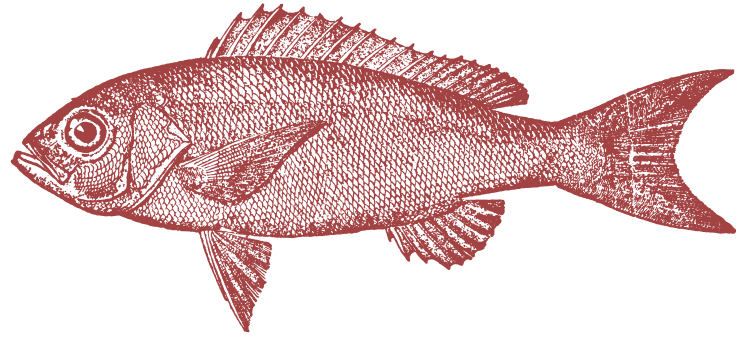
Wild golden eye fish, orange velouté, shrimp emulsion, baby cauliflower

## SECRETO

Organic Iberico pork, parsnip foam, chlorophyll extract

## LOCAL CHERRY

Mousse, chocolate pop rocks, coulis



*Ask About Our  
Chef Wine Selection*

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**

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.