

R.AIRE

AT THE HAMPTON MAID

MOTHER'S DAY

Complimentary glass of champagne
Amuse bouche / house made potato bread with herbed butter

STARTER

choice of one

COMPRESSED WATERMELON SALAD
arugula, sweet gorgonzola, lemon oil

FLUKE CRUDO
ponzu, lemon air, spicy pistachio, scallions, shaved asparagus, black tobiko

OYSTERS ROCKEFELLER
spinach, béchamel, manchego cheese

JAMÓN CROQUETTAS
brava sauce

MAIN

choice of one

MUSHROOM FIDEUÀ
seasonal mixed mushrooms, aioli
add iberico pork chop +\$10

HALIBUT
wild rice, local asparagus, spinach volute

DUCK BREAST
crispy spinach polenta, confit pears, citrus fluid gel, fig demi-glace

WAGYU FILET MIGNON 8OZ +\$15
mashed potatoes, blistered haricot verts, mushroom (setas) sauce

DESSERT

choice of one

CHURRO
with dark chocolate sauce

CHOCOLATE HAZELNUT MOUSSE CAKE

BASQUE CHEESECAKE

WINE PAIRING

Featuring a curated selection of
wines by female winemakers
+\$25

R.AIRE TEMPRANILLO BLANCO

SHURU ROSÉ

TRENTADUE SHERRY



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 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.