

R.AIRE

AT THE HAMPTON MAID

M E N U

FIRST

Romanian Mezze

eggplant - confit fennel, sugar snap peas
white bean hummus - roma tomatoes, shallots, confit garlic
zacusca - red bell pepper, onion, smoked paprika
Paired with: Caii de la Letea Princeps Reserva Aligote

SECOND

Centollo

crab meat, fermented chickpeas, lemon air
Paired with: Caii de la Letea Princeps Reserva Chardonnay Barrique

THIRD

Saramura

branzino, grilled vegetables, white wine, spices
Paired with: DeMatei - Patima Feteasca Reġala

FOURTH

Mici

pork, beef and lamb sausage, dijon mustard, pickled vegetables, fermented cabbage
Paired with: Caii de la Letea Epiphanie Feteasca Neagra

FIFTH

Sarmale

stuffed cabbage with pork, beef and rice, polenta, smoked ribs, sour cream
Paired with: DeMatei Matei M

SIXTH

Gogosi

house made donuts, chocolate, gelato
Paired with: DeMatei Patima Tamaioasa Romaneasca

EXECUTIVE CHEF ALEX BUJOREANU

\$115/pp includes wine pairing & gratuity, taxes not included

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.

