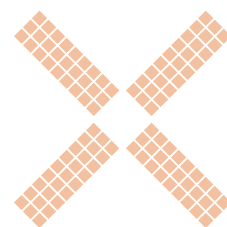


# TASTING MENU



**R.AIRE**

AT THE HAMPTON MAID

ROASTED TORPEDO ONION Japanese sauce | chicharrón popcorn

*Paired 2022 Chardonnay, Otazu, Navarra, SP*

HOMEMADE GNOCCHI gamba de Palamós | Maestro Sierra

*Paired with 2021 Loureiro & Alvarinho, Soalheiro Allo, Minho, PG*

PERCEBES beurre blanc | chlorophyll extract | nasturtiums

*Paired with 2022 Albariño, Fillaboa, Rias Baixas, SP*

WILD TUNA \* Iberico lard | smoked cherries

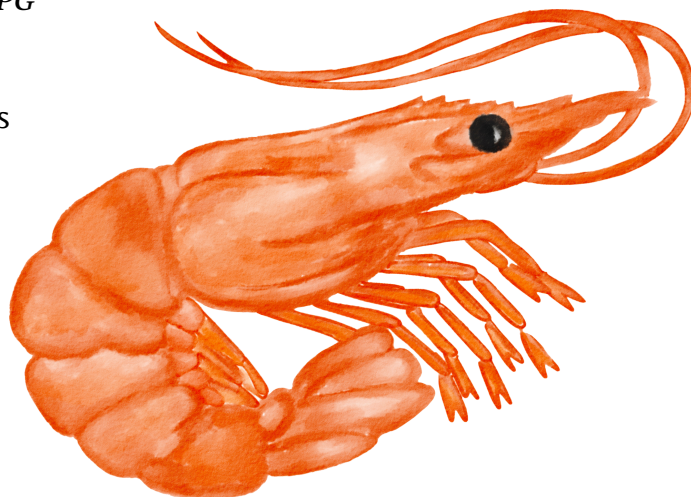
*Paired with 2021 blend, Sierra Cantabria Rosé, Rioja, SP*

LAMB PORTERHOUSE \* poivre potatoes | huertas

*Paired with 2018 Tempranillo, Remelluri Lindes, Rioja, SP*

MANDARIN CHEESECAKE fluid gel | tuille

*Paired with craft cocktail*



\$120 / person

\$65 wine pairing

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.