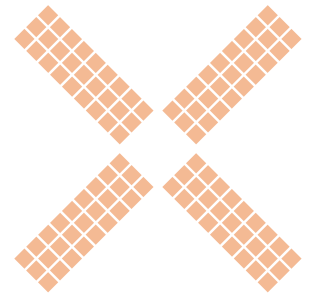


TASTING MENU



R.AIRE

AT THE HAMPTON MAID

YELLOW OYSTER MUSHROOM

Black garlic aioli, consommé, mushroom air

LOBSTER CANELONES

Summer truffles, béchamel, blistered corn mousse

WHITE ASPARAGUS

Rosemary manchego, fluid gel, anchovies

LOCAL FISH

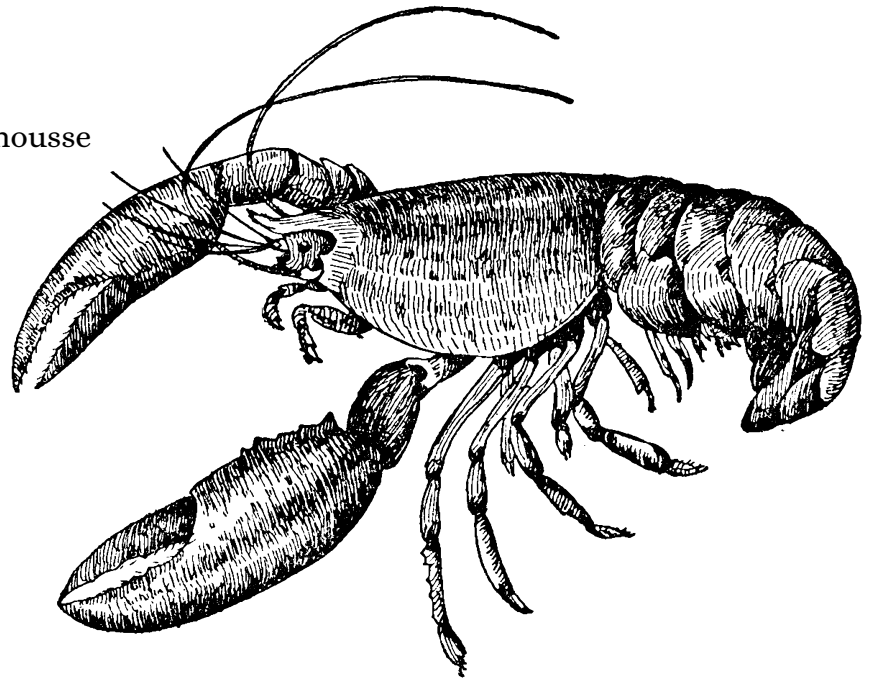
Striped bass, seafood sausage, salsa verde

IBERICO SUCKLING PIG

Crispy rice, salsa, petite squash

SPRING SUMMER BITE

Apricot tarte, dulce de leche gelato, Jasper Hill blue cheese



*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.