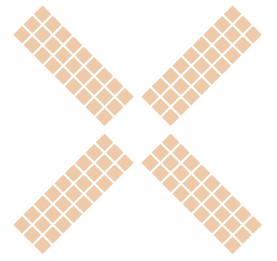


TASTING MENU



R.AIRE

AT THE HAMPTON MAID

PATATAS BRAVAS brava sauce | garlic aioli | smoked paprika

RAZOR CLAMS green picada | pil pil sauce

MONKFISH crispy violet cove oysters | pearl onion | rice

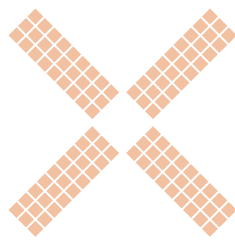
POLLO DE CORAL organic chicken | canelones | winter truffles

LAMB SHANKS cabernet sauvignon wine sauce | sunchoke emulsion | tiny carrots

CHOCOLATE TART champagne - raspberry fluid gel | strawberry carpaccio | yuzu



*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.*



R.AIRE

TAPAS

choice of two

Caesar salad

charred croutons, manchego cheese & colatura di alici

Shishito peppers

bonito flakes, maldon sea salt, smoked peppercorns

Patatas bravas

garlic aioli, salsa brava, smoked paprika

Mussels

coconut milk, green curry, garlic, wine

Calamari

lemon aioli, smoked paprika

Grilled chorizo

lemon aioli

Meatballs

house ground prime meat, tomato sauce, 20 months aged manchego

Organic crispy artichokes +4

black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

Gamba al ajillo +5

shrimp with garlic, serrano peppers, sherry, crystal bread

Pinchos morunos +5

lamb, mojo verde sauce, Moroccan spices

MAIN

choice of one

Organic chicken

roasted garlic mashed potatoes, broccolini, demi-glace

Salmon 104° F

sous vide, purple potatoes, sautéed spinach

Grilled wagyu filet mignon +18

hand cut french fries, mushrooms, setas sauce

Mushroom fideua

seasonal mushroom, pasta

Paella De Marisco (2-person minimum)

calamari, mussels, shrimp, clams

Rustic Paella (2-person minimum)

chorizo, pork, chicken

Land & Sea Paella +20 (2-person minimum)

wagyu filet mignon, lobster

Chuleton Paella +20 (2-person minimum)

wagyu ribeye

DESSERT

choice of one

Crema catalana

Gelato

Tarta de Santiago (almond cake)

with fresh berries