

R.AIRE

CHARCUTERIE

Chef selection of prime cheese and charcuterie served with pan tumaca, mixed olives & fruit 38

Fish board with smoked salmon, cured yellow tuna, boquerones, banderillas, capers, crostini 42

TAPAS FRÍAS

Caesar salad 16
charred croutons, manchego cheese & colatura di alici

Heirloom beets salad 18
goat cheese foam, snow peas, marcona almonds, spicy honey

Roasted pear salad 15
arugula, cucumber, pine nuts, Jasper Hill blue cheese, cherry tomatoes, herb vinaigrette

Raw local oysters* MP
chorizo mignonette, fresh grated horseradish

Clams on half shell* 2.5/each

Jumbo shrimp cocktail 22

PLATOS PRINCIPALES

Local seasonal fish MP
couscous, asparagus, garlic parsley picada

Salmon 104° F * 36
sous vide, purple potatoes, sautéed spinach

Organic chicken 32
roasted garlic mashed potatoes, broccolini, demi-glace

Crescent duck breast 38
fig demi-glace, crispy spinach polenta, citrus fluid gel, sautéed pears

R.AIRE burger * 24
house ground wagyu beef and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a brioche bun served with hand-cut fries

Secreto 47
organic iberico pork acorn fed, parsnip emulsion, scallion, port sauce

Grilled wagyu filet mignon* MP
hand cut french fries, mushrooms, setas sauce

TAPAS CALIENTES

Shishito peppers 12
bonito flakes, maldon sea salt, smoked peppercorns

Patatas bravas 12
garlic aioli, salsa brava, smoked paprika

Organic crispy artichokes 18
black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

Setas silvestres 16
local mushrooms - shitake, yellow oysters, cremini

Mussels 16
coconut milk, green curry, garlic, wine

Gamba al ajillo 23
shrimp with garlic, serrano peppers, sherry, crystal bread

Octopus 21
squid ink romesco, pickled red onions

Calamari 18
lemon aioli, smoked paprika

Grilled chorizo 17
lemon aioli

Pinchos morunos 21
lamb, mojo verde sauce, Moroccan spices

Meatballs 18
house ground prime meat, tomato sauce, 20 months aged manchego

PAELLA

2-person minimum

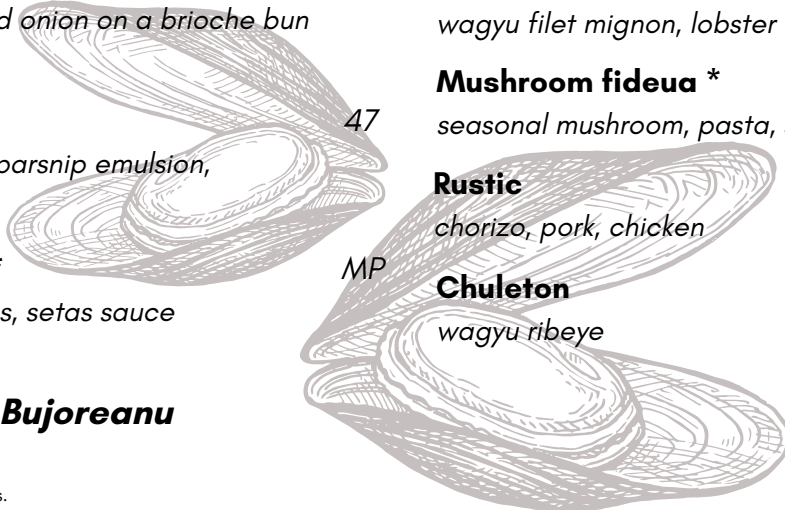
De Marisco 33/pp
calamari, mussels, shrimp, clams

Land & Sea 42/pp
wagyu filet mignon, lobster

Mushroom fideua * 28/pp
seasonal mushroom, pasta, sous vide duck

Rustic 30/pp
chorizo, pork, chicken

Chuleton 54/pp
wagyu ribeye



Executive Chef Alex Bujoreanu

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.