R.AIRE
AT THE HAMPTON MAID

CHAMPAGNE TOAST

AMUSE BOUCHE
local violet cove oysters rockefeller, creamed spinach, manchgo cheese

STARTER
choice of one

BEET SALAD
goat cheese, sugar snap peas, hot honey, pistachios

LOBSTER BISQUE
pumpkin seeds, creme fraiche, sambuca

SCALLOP CRUDO
leche de tigre, orange segments, jalapeno, red onion, roasted hazelnuts

BONE MARROW
crispy potato pave, black truffle

FOIE GRAS
homemade tomato marmalade, maldon sea salt, crostini

MAIN
choice of one

ROASTED ACORN SQUASH
hazelnut wild rice, crispy sage, green aioli

CRESCENT DUCK*
crispy spinach polenta, roasted pears, citrus fluid gel, fig demi-glace

CHILEAN SEABASS*
smoked roasted cauliflower, tiny crudité, champagne beurre blanc, green oil

GRILLED WAGYU FILET MIGNON*
truffle mashed potatoes, haricots verts, porcini sauce

TOMAHAWK PAELLA FOR TWO* +$10/PP
house made stock, sofrito, bomba rice, chorizo

DESSERT
choice of one

BASQUE CHEESECAKE

CHOCOLATE HAZELNUT MOUSSE CAKE

TARTA DE SANTIAGO
almond cake served with fresh berries

$150/per person

Please alert your server of any food allergies.
**These items can be cooked to your liking. 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.*