



R.AIRE

EIGHT COURSE

TASTING MENU

SPHERES AND ROSES

MANGO, ORANGE, CARROTS



SPRING SUMMER BOOST

NETTLES, SORREL, DUCK PROSCIUTTO



MONKFISH LIVER TORCHON

SEA URCHIN AIOLI, ASIAN PEAR, CAVIAR



SOFT SHELL CRAB BAO

STEAMED BUNS, WASABI AIOLI, GREEN GUAVA



GRANITA

LEMON GRASS, MINT, LEMON



MINI CHORIZO

LEMON AIOLI, LILAC FLOWERS, 24K GOLD



SECRETO

IBERIC ORGANIC PORK, PURPLE POTATOES, SQUID INK CRUMBLES



COCO-ALMOND FONDANT

COCONUT MILK, AMARETTO, CHOCOLATE AIR



TASTING MENU: 95  WITH WINE PAIRING: 175



*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.*