



R.AIRE

AT THE HAMPTON MAID

MENU

\$44/per person

APPETIZER

Choice of:

Roasted Pear Salad

arugula, cucumber, pine nuts, Jasper Hill blue cheese, cherry tomatoes, herb vinaigrette

Patatas Bravas

garlic aioli, salsa brava, smoked paprika

Meatballs

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

Lobster Pumpkin Bisque + \$7

caviar, goat cheese foam

MAIN

Choice of:

Organic Chicken

roasted garlic mashed potatoes, broccolini, demi-glace

Salmon 104° F

sous vide, purple potatoes, sautéed spinach

Mushroom Fideua

seasonal mushroom, pasta

Grilled Wagyu Filet Mignon + \$15

hand cut french fries, mushrooms, setas sauce

DESSERT

Choice of:

Crema Catalana

Gelato

Tarta de Santiago

almond cake, fresh berries

Chocolate Mousse + \$3