



RESTAURANT WEEK MENU

\$44/per person

R.AIRE

AT THE HAMPTON MAID

APPETIZER

Roasted pear salad

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

Patatas bravas

garlic aioli, salsa brava, smoked paprika

Calamari

lemon aioli, smoked paprika

Meatballs

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

MAIN

Salmon 104° F *

sous vide, purple potatoes, sautéed spinach

Organic chicken

roasted garlic mashed potatoes, broccolini, demi-glace

Mushroom Fideua (add sous vide duck * + \$8)

seasonal mushroom, pasta

Grilled wagyu filet mignon * +\$15

hand cut french fries, mushrooms, setas sauce

DESSERT

Crema Catalana

Gelato

Tarta de Santiago

almond cake, fresh berries

Chocolate mousse +\$3

Tax and gratuity are not included.

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.*