

TASTING MENU

Six-COURSES

\$95/person



R.AIRE

AT THE HAMPTON MAID

BLISTERED RUSSIAN ROULETTE

Shisito peppers, colatore di alici, bonito flakes

WILD LOBSTER MUSHROOMS

Mitica leonora a fuego foam, hierbas silvestre, pan de crystal

CHARRED SPANISH OCTOPUS

Galician style, smoked paprika, lemon air

WILD MERLUZA

Hake fish, edamame, almond emulsion

IBEICO PORK BELLY SLIDERS

Foie gras, fig demi glaze, brioche bun

PANNA COTTA TARTLET

Passion fruit, golden kiwi



*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.*

*Ask About Our
Chef Wine Selection*

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.