

TASTING MENU

Six-COURSES

\$95/person

10/21 - 10/23



CACTUS TARTAR

Quinoa, jalapeno air, tuile

LOBSTER BISQUE

Pumpkin, caviar, leeks

LOCAL CALAMARI

Own sauce, green peppers, shallots

BLOWFISH ON THE GREEN

Gigante beans, spinach, fumet

DUCK CANNELLONI

Mushrooms, herbs, bechamel

APPLE MILLE FEUILLE

Chai spice, sea salt caramel gelato



*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.