



RESTAURANT WEEK MENU

\$46/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

Spanish sardines

deboned sardines, garlic & parsley picada

Meatballs

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

Pumpkin lobster bisque +8

caviar*, goat cheese foam

MAIN

Salmon 104° F *

sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

Organic chicken

roasted garlic mashed potatoes, broccolini, demi-glace

Paella DeMarisco

calamari, mussels, shrimp, clams

Mushroom fideua (add sous vide duck * +8)

seasonal mushroom, pasta

Grilled wagyu filet mignon * +25

hand cut french fries, haricots verts, setas sauce

DESSERT

Pumpkin flan

Gelato

Tarta de Santiago

almond cake, fresh berries

Chocolate mousse

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.*