

Raw Bar

Spicy Salmon Tartare * 17
*orange & black tobiko, pickled daikon
radish, guacamole*

Tuna Poke Wonton Tacos * 19
cilantro, radish, wasabi keupie

Shrimp Cocktail 24
smoked cocktail sauce, pickled jalapeño remoulade

Rather than offering individual starters and main courses, Beauty & Essex serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal.

Jewels on Toast

Avocado, Lemon & Espelette 14

Little French Dips * 17
*slow-roasted prime sirloin, Gruyère cheese,
horseradish-garlic aioli, house-made au jus*

Roasted Bone Marrow 21
rioja braised shallot marmalade

*Chef / Partner Chris Santos
Executive Chef Sarah Nelson
Chef de Cuisine Erubey Rivas*

The House Salad	15
<i>market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	
Kale & Apple Salad	16
<i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	
Cauliflower Tacos	17
<i>apple miso marinade, gochujang, charred scallion salsa</i>	
Thai Style Deep Fried Shrimp	25
<i>green papaya slaw</i>	

Accessories

Citrus Glazed String Beans

fresno peppers, grana padano

Broccolini

garlic, soy, chile

~14~



Desserts

Housemade Cookie 4 each

reverse chocolate chip cookie

“LES, NYC” Doughnuts 14

caramel, chocolate, & berry dipping sauces

Spaghettini *	24	Peruvian Style Chicken	29
<i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>		<i>carrots, zucchini, yellow squash, sweet peas, jalapeno salsa verde</i>	
Mexican Sweet Corn Ravioli	25	Togarashi Crusted Tuna *	33
<i>roasted poblano crema, jalapeno, cotija, cilantro</i>		<i>Thai red rice, shiitake mushroom, coconut milk</i>	
Oven Braised Chicken Meatballs	26	Grilled Atlantic Salmon *	33
<i>sheeps milk ricotta, wild mushroom, truffle</i>		<i>sherry vinegar glaze, pearl couscous, red chard, celery root purée</i>	
Chile Spiced Dry Aged Burger *	26	Pan Seared Scallops *	35
<i>cilantro aioli, aged cheddar cheese, serrano ham & crispy bbq fries</i>		<i>lemon risotto, asparagus, peas, smoked romesco sauce</i>	

*Prime Meats **

Grilled Double Cut Lamb Chops * 52
creamy polenta, port wine glaze

14 oz. Dry Aged NY Strip Steak * 59
*served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked BBQ*

Classic Beef Wellington * 60
*prime filet mignon, foie gras mousse, mushroom duxelle,
puff pastry & truffle bordelaise sauce*

24 oz. Bone-in Ribeye * 78
*served with Beauty & Essex signature sauces:
roasted garlic & bacon / smoked BBQ*

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*