

BEAUTY & Essex®

RESTAURANT • LOUNGE

Based on a 2-hour seating • Menu is served family-style
\$100++ per person

Choose Three

(Additional Selections \$8++ per person supplement)

- Cauliflower Tacos — *apple miso marinade, gochujang, charred scallion salsa* ^o
Tuna Poke Wonton Tacos — *micro cilantro, radish, wasabi kewpie*
Salumeria-Style Chopped Salad — *crispy salumi, endive, butter lettuce, arugula, mozzarella, cucumber, tomato, onion, cherry peppers, artichoke, italian vinaigrette.* [†]
Kale & Apple Salad — *apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese* [†]
Thai Style Deep-Fried Shrimp — *green papaya slaw* [†]
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings [‡]
“Chile Relleno” Empanadas — *poblano, manchego, jalapeño-lime crema* ^{veg}
House-Made Deep Dish Focaccia Bites — *fresh mozzarella, san marzano tomato sauce, fresno garlic relish* [†]
Add Soppressata (\$8++ per person supplement)
Salmon Ceviche — *mango granita, cucumber, fresno chili, taro chips, coconut leche de tigre* ^{sf}

UPGRADE YOUR SELECTIONS:

- Shrimp Cocktail — *pickled peppers, shallots, citrus aioli* (\$10++ per person supplement)
Pearls of The Sea — *oysters, littlenecks, shrimp cocktail, chilled lobster* (\$20++ per person supplement) [‡]
Yellowtail Crudo — *crispy garlic rice pearls, pickled chilies, avocado mousse, tamari soy, sesame chili oil* (\$8++ per person supplement)
Crispy Chicken Bao — *watermelon & jicama pico de gallo, lemongrass aioli, Thai ginger glaze* (\$9++ per person supplement)

Choose One

(Additional Selections \$5++ per person supplement)

- Kalua Style Pulled Pork — *cornbread, napa cabbage slaw, yuzu vinaigrette* *
Little French Dips — *prime sirloin, Gruyère cheese, horseradish, garlic aioli, house-made au jus* [‡]
UPGRADE YOUR SELECTIONS:
Steak Tartare Quesadilla — *comté, gruyère, swiss, cornichon, shallots, dijon, egg yolk* (\$8++ per person supplement)

Choose Two

(Additional Selections \$8++ per person supplement)

- Oven Braised Chicken Meatballs — *sheep's milk ricotta, wild mushroom, truffle*
Mexican Street Corn Ravioli — *poblano crema, miso aioli, cotija, fresno, ancho chile*
Spaghettini — *zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg* ^{veg}
Gojuchang Salmon — *kimchi slaw, black garlic risotto, ginger aioli, furikake* ^{sf †}
Citrus-Dusted Scallops — *citrus & vanilla rub, grapefruit beurre blanc, caramelized endives, braised fennel* ^{sf †}

UPGRADE YOUR SELECTIONS:

- Beef Wellington — *filet mignon, foie gras mousse, mushroom duxelles, red wine sauce* (\$16++ per person supplement)
Cavatelli Pomodoro — *calabrian chili butter, marinated tomatoes, ricotta salata, basil* (\$10++ per person supplement)
12 oz Classic Thick Cut Filet (\$12++ per person supplement) ^{§ sf}
Grilled Double-Cut Lamb Chops (\$16++ per person supplement) ^{sf}
18 oz Prime Dry-Aged Bone-In NY Strip (\$18++ per person supplement) ^{§ sf}

[§] steaks served with Beauty & Essex signature steak sauces:
roasted garlic & bacon | argentinian red pepper & olive chimichurri

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Accessories - Choose Two

(Additional Selections \$5++ per person supplement)

Sautéed Broccolini — *garlic ponzu, chili crisp* ^v

Grilled Asparagus — *preserved lemon* ^v

BBQ Fries ^{veg † ‡}

Fried Brussels Sprouts — *sweet teardrop peppers, sherry vinegar, fresno aioli* ^v

Upgrade Your Selections:

Mac & Cheese — *truffle butter, fontina, white cheddar, mornay sauce, crispy reggiano* ^{veg}
(*\$8++ per person supplement*)

Sweets - Choose Two

(Additional Selections \$6++ per person supplement)

Selection of Ice Cream & Sorbets [†]

“les,nyc” Doughnuts — *dark chocolate fudge, berry & caramel sauces*

Black Bottomed Butterscotch Pot de Crème — *coconut chantilly*

Strawberry Shortcake Shots — *génoise sponge, strawberry compote, vanilla cream* (*\$2++ per person supplement*)

Beauty's Wonder Wheel

(for 2 or more people)

Chef's selection of desserts

(*\$38++ per wheel supplement*)

Formal Wine Pairing

(For Groups of up to 30 Guests)

Sommelier presentation table side per course

4 course pairing at maximum

Selections start at \$100++ per bottle

\$500++ Sommelier labor charge

*All beverages will be charged based upon consumption OR 2-hour PREMIUM OPEN BAR OPTION (\$75++ per guest)
Please note that all guests must opt for this package.*

All menu items are subject to change according to seasonality and availability

v - vegan | veg - vegetarian | gf - gluten-free

† - can be made vegan or vegetarian, must confirm this request at time of contracting

† ‡ - can be made gluten-free, must confirm this request at time of contracting

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Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic and Imported Beer, Red Bull, Bottled Water & Assorted Soft Drinks.
* all brands subject to change

Premium Beverage Package

\$75 (2 hours) | \$105 (3 hours)

- Vodka:** Absolut, Ketel One
Gin: Beefeater, Tanqueray
Rum: Bacardi Superior, Captain Morgan Spiced
Tequila: Cazadores Blanco, Herradura Reposado
Bourbon/Whiskey: Jack Daniel's, Jameson, Maker's Mark
Scotch: Dewar's White Label, Johnnie Walker Black
Cognac: D'Ussé VSOP, Hennessy VS
Cordials: Aperol, Chambord, Kahlúa
- Wine:** Chardonnay, Sean Minor, '4B', Central Coast, California
Sauvignon Blanc, Seaglass, Santa Barbara County, California
Cabernet Sauvignon, Guenoc, California
Pinot Noir, Guenoc, California
Rosé of Pinot Noir, Seaglass, Monterey County, California
Gambino, Prosecco Brut, Veneto, Italy
- Beer:** Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,
Golden Road Mango Cart, Goose Island IPA, Heineken,
Heineken Silver, Heineken 0.0, Michelob Ultra, Shock Top, Stella Artois

Luxury Beverage Package

\$90 (2 hours) | \$125 (3 hours)

- Vodka:** Absolut, Ketel One, Belvedere, Tito's Handmade
Gin: Beefeater, The Botanist, Hendrick's, Tanqueray
Rum: Bacardi Superior, Captain Morgan Spiced, Malibu
Tequila: Cazadores Blanco, Don Julio Añejo, Herradura Reposado, Patrón Silver
Bourbon/Whiskey: Elijah Craig, Jack Daniel's, Jameson, Maker's Mark
Scotch: Dewar's White Label, Glenlivet 12 yr., Johnnie Walker Black
Cognac: D'Ussé VSOP, Hennessy VS, Rémy Martin VSOP
Cordials: Aperol, Chambord, Kahlúa
- Wine & Champagne:** Chardonnay, Trim, California
Sauvignon Blanc, Decoy by Duckhorn, California
Cabernet Sauvignon, Trim, California
Pinot Noir, Seaglass, Santa Barbara, California
Rosé of Pinot Noir, Seaglass, Monterey County, California
Champagne, Veuve Clicquot, France
- Beer:** Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,
Golden Road Mango Cart, Goose Island IPA, Heineken,
Heineken Silver, Heineken 0.0, Michelob Ultra, Shock Top, Stella Artois