

BEAUTY & Essex

RESTAURANT • LOUNGE

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

(CHOOSE 3 - Additional Selections \$8 per person supplement)

Cauliflower Tacos — apple miso marinade, gochujang, charred scallion salsa "

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, manchengo, jalapeño-lime crema veg

Crispy Tofu — glass noodle salad, shoyu glaze veg

Lox Salmon Tartare — pickled onion, cucumber, spicy crème fraîche, chips *

UPGRADE YOUR SELECTIONS:

Shrimp Cocktail — pickled peppers, shallots, citrus aioli (\$10 per person supplement) Pearls of The Sea — oysters, 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) Brisket Bao Bun — crunchy slaw, sesame, tamarind BBQ (\$9 per person supplement)

Jewels On Toast
(CHOOSE 1 - Additional Selections \$5 per person supplement)

House-Made Deep Dish Focaccia Bites — fresh mozzarella, san marzano tomato sauce, fresno garlic relish † Add Soppressata (\$8 per person supplement)

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) Lobster Roll — "the only" white sturgeon caviar, cucumber, celery, aioli * (\$20 per person supplement)

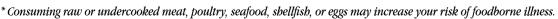
For The Table

Oven Braised Chicken Meatballs — sheep's milk ricotta, wild musbroom, truffle Mexican Street Corn Ravioli — poblano crema, miso aioli, cotija, fresno, ancho chile veg Spaghettini — zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg * veg Gojuchang Salmon — kimchi slaw, black garlic risotto, ginger aioli, furikake gf † Brown Butter Scallops — apple slaw, butternut purée, shimeji mushroom, preserved lemon vinegar *

UPGRADE YOUR SELECTIONS:

Beef Wellington — filet mignon, foie gras mousse, musbroom duxelles, red wine sauce (\$16 per person supplement) Cavatelli Pomodoro — calabrian chili butter, marinated tomatoes, ricotta salata, basil (\$10 per person supplement) veg 12 oz Classic Thick Cut Filet (\$12 per person supplement) § gf Grilled Double-Cut Lamb Chops (\$16 per person supplement) 85 18 oz Prime Dry-Aged Bone-In NY Strip (\$18 per person supplement) § gf

> § 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 "

Upgrade Your Selections:

Mac & Cheese — truffle butter, fontina, white cheddar, mornay sauce, crispy reggianito veg (\$8 per person supplement)

(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)

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Formal Wine Pairing (For Groups of up to 30 Guests)

Sommelier presentation tableside per course

4 course pairing at maximum

Selections start at \$100++ per bottle

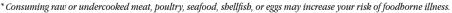
\$500++ Sommelier labor charge

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: Ketel One, Three Olives Gin: Bombay Sapphire, Tanqueray

Rum: Captain Morgan Spiced, Mount Gay 'Eclipse' Tequila: 818 Reposado, Jose Cuervo Tradicional Silver

Bourbon/Whiskey: Jack Daniel's, Maker's Mark

Scotch: Dewar's White Label, Johnnie Walker Black

Cognac: D'Ussé VSOP, Hennessey VS Cordials: Aperol, Chambord, Kahlúa

Wine: Gambino, Prosecco, Italy

Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

Beer: Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA,

Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois,

NÜTRL Seltzer, High Noon Watermelon Seltzer

Luxury Beverage Package

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

Vodka: Belvedere, Grey Goose, Tito's Handmade Gin: Bombay Sapphire, Hendrick's, Tanqueray

Rum: Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse' Tequila: Casamigos Reposado, Jose Cuervo Tradicional Silver, Patrón Añejo

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, Hennessey VS Cordials: Aperol, Chambord, Kahlúa

Wine & Champagne: Veuve Cliquot Yellow Label, Champagne, France

Sea Sun, Chardonnay, California

Quilt 'Threadcount', Sauvignon Blanc, California

Seaglass, Rosé of Pinot Noir, California

Sea Sun, Pinot Noir, California Conundrum, Red Blend, California Mouton Cadet, Bordeaux, France

Beer: Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA,

Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois,

NÜTRL Seltzer, High Noon Watermelon Seltzer

