

BEAUTY & Essex®

RESTAURANT • LOUNGE

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

Shareables

(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*
- Caesar Salad — *endive, little gem, grana, chives, lemon bread crumb, anchovy* *
- 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}
- Thai Crispy Tofu — *peanut sauce, japchae rice noodles, fresno, basil, mint* ^{veg}
- Salmon Ceviche — *aji leche de tigre, hibiscus onions, angostura chili oil, passion fruit granita, lotus chips* *

UPGRADE YOUR SELECTIONS:

- Jumbo Shrimp Cocktail — *charred jalapeño cocktail sauce* (¢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)

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 pepperoni (¢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 — *cucumber, celery, aioli* * (¢20 per person supplement)
add "the only" white sturgeon caviar (+\$8 per person supplement)

For The Table

(CHOOSE 2 - 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* ^{veg}
- Spaghettini — *zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg* * ^{veg}
- Gojuchang Salmon — *kimchi slaw, black garlic risotto, ginger aioli, furikake* ^{gf} †
- 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) ^{veg}
- 12 oz Classic Thick Cut Filet (¢12 per person supplement) § ^{gf}
- Panzanella Scallop — *yellow pepper romesco, white balsamic butter, sherry reduction, tomato oil, brioche* (¢14 per person supplement) *
- Grilled Double-Cut Lamb Chops (¢16 per person supplement) ^{gf}
- 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

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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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 20 Guests)

Sommelier presentation table-side per course

4-course pairing maximum

Tiers (per person): Tier 1 \$65 | Tier 2 \$95 | Tier 3 \$125

Inquiries for a higher tier will be evaluated on a case-by-case basis.

Same Tiers For Seated Dinner Groups of Over 20 Guests
but no table-side presentation

^{\$}250 Sommelier labor charge per hour

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, Código 1530 Blanco
Bourbon/Whiskey: Jack Daniel's, Maker's Mark
Scotch: Dewar's White Label, Johnnie Walker Black
Cognac: D'Ussé VSOP, Hennessy 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, Código 1530 Blanco, 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, Hennessy 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
Silver Palm, Cabernet Sauvignon, 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