BEAUTY & Essex®

Based on a 2-hour seating • Menu is served family-style
100++ pp

Shareables

(CHOOSE 3 – Additional Selections, add 8++ pp supplement)

Tacos de Papa — poblano potato, crema, tomato consommé [v]
Tuna Poke Wonton Tacos * — micro cilantro, radish, wasabi kewpie
Caesar Salad * — endive, little gem, grana, chives, lemon bread crumb [‡]
Kale & Apple Salad — pancetta, candied pecans, shaved goat cheese, apple cider vinaigrette [† ‡]
Thai Style Deep-Fried Shrimp — green papaya slaw [† gf]
Grilled Cheese & Tomato Soup Dumplings — smoked bacon
"Chile Relleno" Empanadas — poblano, manchengo, jalapeño-lime crema [veg]
Shishito "Poppers" — honey chili crisp, bacon, roasted pepper spread [† ‡]

Upgrade Your Selections:

Bánh Mi Sliders — pork patty, foie pâté, cilantro, pickled daikon and carrot (8++ pp supplement)
Hamachi Aguachile * — cucumber, avocado, red onion, guajillo oil (8++ pp supplement) [gf]
Scallop Crudo * — chili rojo, puffed rice, charred scallion oil, avocado (10++ pp supplement)
Jumbo Shrimp Cocktail — charred jalapeño cocktail sauce (10++ pp supplement) [gf]
Pearls of The Sea * — oysters, shrimp cocktail, chilled lobster, alaskan king crab legs (20++ pp supplement) [‡ gf]

Jewels On Toast

(CHOOSE 1 – Additional Selections, add 5++ pp supplement)

House-Made Deep Dish Focaccia Bites — fresh mozzarella, san marzano tomato sauce, fresno garlic relish [†]
add pepperoni (8++ pp supplement)
Little French Dips * — slow-roasted beef, gruyère cheese, horseradish, garlic aioli, house-made au jus [‡]

Upgrade Your Selections:

Lobster Roll * — cucumber, yuzu aioli (20++ pp supplement)
add "the only" white sturgeon caviar * (8++ pp supplement)

For The Table

(CHOOSE 2 – Additional Selections, add 8++ pp supplement)

Oven Braised Chicken Meatballs — cow'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 †]
Spicy Miso Salmon * — kimchi slaw, black garlic risotto, ginger aioli, furikake [gf †]

Upgrade Your Selections:

Cavatelli Pomodoro — calabrian chili butter, marinated tomatoes, ricotta salata, basil (10++ pp supplement) [veg]
Burmese-Style Scallops * — ginger, garlic, chili, butter, coconut rice (10++ pp supplement) [gf]
12 oz Classic Thick Cut Filet * — roasted bacon & garlic sauce, bleu cheese crusted, wild mushrooms (12++ pp supplement) [gf]
Gochujang-Glazed Roasted Chicken — miso butter, sweet corn, sesame cucumbers, soy, chicken jus (16++ pp supplement)
Beef Wellington — filet mignon, foie gras mousse, mushroom duxelles, red wine sauce (16++ pp supplement)
Grilled Double-Cut Lamb Chops * — port wine glaze, polenta (16++ pp supplement) [gf]
18 oz Dry-Aged Bone-In NY Strip * — chimichurri, potato purée (18++ pp supplement) [gf]
38 oz. Tomahawk Ribeye * — salsa negra, gremolata, seasonal peppers (32++ pp supplement) [gf]

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

** Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

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Accessories

(CHOOSE Two – Additional Selections 5 pp supplement)

Sautéed Broccolini — garlic ponzu, chili crisp [v] [‡]

Grilled Asparagus — preserved lemon [v] [gf]

BBQ Fries [veg] [†] [‡]

Crispy Eggplant — tomato gastrique, parmesan, basil, bread crumb [veg] [gf]

UPGRADE YOUR SELECTIONS:

Mac & Cheese — aged cheddar mornay, parmesan espuma [veg]

(8++ pp supplement)

Desserts

(CHOOSE Two – Additional Selections 6 pp supplement)

Selection of Ice Cream & Sorbets [v] [gf]

"LES, NYC" Doughnuts — dark chocolate fudge, berry & caramel sauces [veg]

Chocolate Hazelnut Pot de Crème — hazelnut praline, chantilly [veg] [‡]

UPGRADE YOUR SELECTIONS:

Strawberry Shortcake Shots — génoise sponge, strawberry compote, vanilla cream (2++ pp supplement)

(48-hour notice required)

Beauty's Wonder Wheel — chef's selection of desserts

(38++ pp supplement – for 2 or more people)

Formal Wine Pairing

(For Groups of up to 20 Guests)

Sommelier presentation table-side per course
4-course pairing maximum

Tiers (pp): 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

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A fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials, Wines, Beers, Seltzers,
Red Bull Energy Drinks (Pure, Sugarfree, and Editions), Soft Drinks, Still and Sparkling Bottled Water, Fever-Tree Mixers, and Juice Mixers.
* all brands subject to change

Premium Beverage Package

75++ (2 hours) | 105++ (3 hours)

Vodka:	Belvedere
Gin:	Bombay Sapphire, Tanqueray
Rum:	Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila:	Código 1530 Blanco, Don Julio Blanco
Bourbon/Whiskey:	Jack Daniel's, Elijah Craig
Scotch:	Dewar's White Label, Johnnie Walker Black
Cognac:	D'Ussé VSOP, Hennessy VS
Cordials:	Aperol, Chambord, Kahlúa
Wine:	Gambino, Brut, Veneto, Italy (Prosecco) Matua, New Zealand (Sauvignon Blanc) Seaglass, California (Rosé of Pinot Noir) Lyric, Central Coast, California (Pinot Noir) Threadcount, California (Red Blend)
Beer & Seltzers:	Bud Light, Bud Light Black Cherry Seltzer, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob ULTRA, Michelob ULTRA ZERO, Stella Artois, NÜTRL Seltzers, High Noon Watermelon Seltzer

Luxury Beverage Package

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

Vodka:	Belvedere
Gin:	Bombay Sapphire, Hendrick's, Tanqueray
Rum:	Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila:	Casamigos Reposado, Código 1530 Blanco, 1800 Cristalino Añejo
Bourbon/Whiskey:	Elijah Craig, Jack Daniel's, Woodford Reserve
Scotch:	Dewar's White Label, Glenlivet 12 yr., Johnnie Walker Black
Cognac:	D'Ussé VSOP, Hennessy VS
Cordials:	Aperol, Chambord, Kahlúa
Wine & Champagne:	Veuve Clicquot Brut, France (Champagne) Matua, New Zealand (Sauvignon Blanc) Daou, Paso Robles, California (Chardonnay) Seaglass, California (Rosé of Pinot Noir) Lyric, Central Coast, California (Pinot Noir) Threadcount, California (Red Blend) Daou, Paso Robles, California (Cabernet Sauvignon)
Beer & Seltzers:	Bud Light, Bud Light Black Cherry Seltzer, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob ULTRA, Michelob ULTRA ZERO, Stella Artois, NÜTRL Seltzers, High Noon Watermelon Seltzer