Beauty and the Feast

$86

per person, exclusive of tax & gratuity

All at table must participate and will be served family style.
Minimum 3 people to order.

Tuna Poke Wonton Tacos*
cilantro, radish, wasabi kewpie

Kale & Apple Salad †
candied pecans, shaved goat cheese,
pancetta, apple cider vinaigrette

Grilled Cheese, Smoked Bacon
& Tomato Soup Dumplings

Wild Mushroom Agnolotti
chestnut mushrooms, sage brown butter

Gochujang Salmon*†
black garlic risotto, kimchi slaw, ginger aioli

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

Crispy Eggplant
tomato gastrique, parmesan, basil, bread crumb

Truffled Mac & Cheese

"LES, NYC" Doughnuts
dark chocolate fudge, berry, and caramel sauce

Black-Bottomed Butterscotch Pot de Crème †
coconut chantilly

** 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.*

† Can be made gluten-free, please ask your server

Raw Bar

Crudites & "Dip"*† 24
hand packed tinned fish, spicy tuna & smoked salmon, green goddess dressing

Tuna Poke Wonton Tacos* 25
cilantro, radish, wasabi kewpie

Shrimp Cocktail † 26
charred jalapeño cocktail sauce

East & West Coast Oysters*†
(half dozen) 29 (dozen) 49

Pearls of the Sea*† 115
dozen oysters, smoked salmon, 4 shrimp cocktail, 1 lb lobster

"The Only" Caviar Oscietra* 180
crème fraîche, chives, egg whites, egg yolks, cones

Jewels on Toast

Roasted Beets & Whipped Goat Cheese † 19
chili honey balsamic, candied hazelnuts

Grilled Spanish Octopus 24
oven dried tomatoes, whipped feta, cucumber, olive salt

Rhode Island Lobster Roll* 25
The Only" white sturgeon caviar

House Made Pastrami & Rye 26
napa cabbage kraut, horseradish aioli, swiss, dill

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

Shareables

Shishito "Poppers" † 18
honey chili crisp, bacon, roasted pepper spread

Kale & Apple Salad † 18
candied pecans, shaved goat cheese,
pancetta, apple cider vinaigrette

Caesar Salad † 23
endives, little gem, grana, chives,
lemon breadcrumbs, anchovy crumble

Grilled Cheese & Tomato Soup Dumplings 24
smoked bacon

Cochinita Pibil 'Tamale' † 26
guajillo braised pork, Parmigiano Reggiano tamale,
pickled corn

Korean Style Fish Tacos 27
chilean sea bass, chili crisp,
red cabbage gochujang slaw

Thai Style Deep Fried Shrimp † 28
green papaya slaw

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For The Table

Oven Braised Chicken Meatballs 28
whipped ricotta, wild mushroom, truffle

Wild Mushroom Agnolotti 29
chestnut mushrooms, sage brown butter

Beauty & Essex Burger*† 29
beer cheese, house-made crispy bacon
cherry pepper fancy sauce

Chicken Parmigiano 32
san marzano tomatoes, mozzarella, basil

Gochujang Salmon*† 37
black garlic risotto, kimchi slaw, ginger aioli

Pan Seared Scallops*† 44
crispy pork belly, roasted winter squash, tamarind xo sauce

Lobster Carbonara* 49
bucatini, guanciale, calabrian chili espuma

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Prime Meats

Classic Beef Wellington* 68
filet mignon, foie gras mousse, mushroom duxelles,
puff pastry & truffle bordelaise sauce

Grilled Double Cut Lamb Chops*† 74
pistachio chimichurri, creamy leek purée

14 oz. Aged NY Strip Steak*† 90
served with Beauty & Essex signature sauces:
roasted garlic & bacon / red chimichurri

24 oz. Dry Aged Ribeye*† 115
charred spring onion gremolata,
served with roasted garlic & bacon sauce

Accessories

BBQ Fries† 14
+fresh truffles 15

Roasted Kyoto Carrots† 16
blood orange agrodulce, toasted nuts & seeds

Caulilini en Parmesan Brodo† 16
broccolini, gremolata breadcrumbs

Crispy Eggplant† 16
tomato gastrique, parmesan, basil

Patatas Bravas† 18
potato pave, bravas sauce, roasted garlic aioli

Truffled Mac & Cheese 19
+lobster 15

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Desserts

"LES, NYC" Doughnuts 16
dark chocolate fudge, berry & caramel sauces

Black Bottom Butterscotch Pot De Crème † 18
coconut chantily

Black Forest † 19
vanilla mousse, cherry compote, chocolate hazelnut cake

Peanut Butter & Chocolate Cake 23
peanut butter mousse, devil's food cake, warm chocolate sauce

Beauty's Wonder Wheel 41
for two or more people
chef's selection

Selection of Ice Cream & Sorbets † 10

After Dinner Drinks

Six Grapes Ruby Port, Graham's 14

30yr Tawney Port, Graham's 28

Bea, Sagrantino di Montefalco Passito 2008 98

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Vegan Dinner

Grilled Shishitos† 18
lemon vinaigrette

Kale & Apple Salad † 18
apple cider vinaigrette, candied pecans

Bucatini 21
broccolini, caulilini, marinated toamtoes

Grilled Tofu † 23
black garlic risotto, gochujang slaw, ginger aioli

Thai BBQ Portobello † 24
pickled carrot and bean sprout slaw,
lemongrass sambal vinaigrette, crispy rice

Sautéed Caulilini† 16
broccolini, gremolata breadcrumbs

Crispy Eggplant† 16
tomato gastrique, basil

BBQ Fries† 14
+fresh truffles 15

Roasted Kyoto Carrots† 16
blood orange agrodulce, toasted nuts & seeds

Daily Selection of Sorbets † 10

Dark Chocolate Brownie Sundae † 14
toasted hazelnuts & pecans, coconut sorbet, caramel sauce

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Signature Cocktails

Beauty Elixir 21
hendrick's gin, sparkling rosé, cucumber, strawberry

Green With Envy 20
ketel one botanical cucumber & mint, elderflower,
jalapeño & cilantro nectar, celery salt

Emerald Gimlet 20
belvedere vodka, basil, lemon nectar, lime

O.D.B "Old Dirty Bramble" 21
patrón silver, smoked blackberries, honey, ginger, lemon

The Woodsman 20
old forester bourbon, muddled pear, allspice maple syrup, lemon

Lychee Martini 18
new amsterdam vodka, lychee, citrus

Specialty Cocktails

Pawn Shop Special* 19
dos hombres mezcal, 1800 blanco, passion fruit, pink peppercorn, lime
*contains nuts

Jade Garden 19
roku minori gin, melon, jasmine, salted honey, lemon

NSFW 20
absolut vodka, aperol, chinola passion fruit, mango, lime,
fever-tree pineapple ginger beer

Thicker Than Water 19
su casa mezcal, velvet falernum, blood orange, calabrian chili honey, lime

Pink Panther 19
gin, lillet blanc, lemon, mint, hibiscus syrup, fever-tree ginger beer

It's Giving Thanks 19
remy v, elderflower liqueur, cranberry, sparkling brut

Sour Assets 20
vodka, mezcal, sour watermelon, fever-tree sparkling lime & yuzu

Luxury Cocktails

Bubbles & Berries 22
tito's vodka, elderflower, strawberry, sparkling brut, lemon,
red bull peach edition

Topaz Manhattan 25
macklowe rye, averna amaro, dolin dry vermouth,
creme de cacao, mole bitters

Millionaire Margarita 26
casa dragones tequila, disaronno, agave, lime

Smoke 'em If You Got 'em 29
código reposado tequila, vanilla syrup,
orange essence, tobacco bitters, smoke

Zero Proof Cocktails

non-alcoholic

Garden Party 17
seedlip garden, coconut cream, passionfruit, citrus

Lantern Festival 14
passionfruit, lime, red bull yellow edition

Eternal Summer 15
housemade sour watermelon syrup,
fever-tree sparkling lime & yuzu

Vibe Check 15
hiyo social tonic blackberry lemon, citrus, orgeat

Hiyo Social Tonic Peach Mango 9

Hiyo Social Tonic Blackberry Lemon 9

Non-Alcoholic Sparkling Wine

must be 21 and over

Nozeco, Sparkling Wine

Nozeco, Peach Bellini

Nozeco, Aperitivo Spritz

~15~

Beer

Brooklyn Lager

Voodoo Ranger IPA

Michelob Ultra

Heineken | Silver

Heineken 0.0

Stella Artois

~10~