

New Year's Eve 2019



Raw Bar

Choose 2 per table

Salmon & Blood Orange Ceviche
avocado, habanero, agave, tortilla cup

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

Yellowtail Sashimi*
yuzu, kumquat gastrique, chili oil

Shrimp Cocktail*
charred jalapeño cocktail sauce

Add On Selections

East & West Coast Oysters*
(half dozen) 19 (dozen) 36

Littleneck Clams*
(half dozen) 9 (dozen) 16

Pearls of The Sea* 82
*dozen oysters, ½ dozen littlenecks
4 shrimp cocktail
1 lb lobster*

Chef | Partner Chris Santos

Hope smiles from the threshold of the year to come, whispering 'it will be happier.'
-Alfred Tennyson

Jewels on Toast
Choose 1 per table



Caesar Toast
creamy garlic, crispy chicken skin

Avocado, Lemon & Espelette

Little French Dip
horseradish aioli, gruyere, au jus

Foie Gras Toast
*cranberry marmalade
toasted cashews*

Executive Chef Daniel Pfeifer-Kotz
Chef de Cuisine José Bou

Shared Plates

Choose 2 per table

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

'Chile Relleno' Empanadas
*poblano, manchego
jalapeño-lime crema*

Soyrizo Tacos
*cashew yogurt, shredded cabbage
yellow corn tortilla*

Roasted Beets & Burrata
honey, verjus, basil, chili oil

Grilled Cheese, Smoked Bacon &
Tomato Soup Dumplings

Oven Braised Chicken Meatballs
*san marzano tomatoes, grana
honey ricotta, breadcrumbs*

Crispy Thai Style Shrimp
green papaya slaw

Accessories

Choose 2 per table

Patatas Bravas
guajillo aioli, chives, grana

Grilled Green Beans
*gochujang, orange
sesame seeds*

Broccolini
garlic, chili, pecorino

BBQ Fries

Roasted Rainbow Carrots
*green curry-coconut crema
toasted hemp seeds*

For last year's words
belong to last year's language,
And next year's words
await another voice,
And to make an end
is to make a beginning

- T.S. Eliot

Entrées

Choose 2 per table

Mexican Street Corn Ravioli
*roasted poblano crema, jalapeño
cotija, cilantro*

Thai BBQ Roasted Mushrooms
*king trumpet mushrooms
crisp rice cake, broccolini slaw*

Half Roasted Chicken
*spiced carrot puree, charred green onion
chimichurri, crispy kale*

Grilled Salmon
*toasted orzo, almonds
beet greens, red wine reduction*

Seared Scallops
*barley risotto, potato-bacon cream
green apple slaw*

Grilled Double Cut Lamb Chops
creamy polenta, port wine glaze

8 oz. Classic Thick Cut Filet

24 oz. 50-Day Dry-Aged Ribeye
additonal \$16 per person

*steaks served with
Beauty & Essex signature sauces:
truffle hollandaise | roasted garlic & bacon*

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Dessert
Choose 2 per table

'Twix' Tarts
*caramelized white chocolate ganache, salted caramel
chocolate glaze, peanut butter ice cream, roasted peanuts*


Chocolate Pot de Crème
*salted caramel mousse, malted chocolate pearls
hazelnut biscotti*

"les, nyc" Doughnuts
dark chocolate fudge, berry & caramel sauce

Olive Oil Cake
*passion fruit white chocolate cremeux
market strawberries, berry sorbet*

Devil's Food Layer Cake
vanilla mascarpone filling, milk ice cream

Selection of Ice Creams & Sorbets
housemade daily



Beauty's Wonder Wheel
*chef selection
additional \$32 per order*