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

Jewels on Toast
Choose 1 per table

Caesar Toast creamy garlic, crispy chicken skin

Avocado, Lemon & Espelette

Little French Dip borseradish aioli, gruyere, au jus

> Foie Gras Toast cranberry marmalade toasted cashews

Executive Chef Daniel Pfeifer-Kotz Chef de Cuisine José Bou



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 boney ricotta, breadcrumbs

Crispy Thai Style Shrimp green papaya slaw



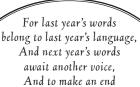
Patatas Bravas guajillo aioli, chives, grana

> Grilled Green Beans gochujang, orange sesame seeds

Broccolini garlic, chili, pecorino

BBQ Fries

Roasted Rainbow Carrots green curry-coconut crema toasted hemp seeds



- T.S. Eliot

is to make a beginning

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 bollandaise | roasted garlic & bacon



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'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 bousemade daily

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

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