

Raw Bar

* Orange Kissed Salmon Ceviche 15
jalapeño, mango, crispy corn tortilla

* Tuna Poke Wonton Tacos 17
chiffonade cilantro, radish, wasabi kewpie

* Yellowtail Sashimi 18
lemongrass dashi, avocado-yuzu mousse, black sesame seeds

Shrimp Cocktail 19
pickled peppers, shallots, citrus aioli

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

* East & West Coast Oysters
(half dozen) 18 (dozen) 35

1 lb Alaskan King Crab Legs 65

* Pearls of The Sea 95
*dozen oysters, 1/2 dozen littlenecks,
4 shrimp cocktail, 1 lb lobster
1/4 lb alaskan king crab legs*

Corporate Executive Chefs
Marc Marrone & Kyle Kingrey

Jewels on Toast



Caesar Toast 12

creamy garlic, crispy chicken skin

* Tomato Tartare 14

sunny side up quail egg, parmesan crostini

Avocado, Lemon & Espelette 14

Beets & Creamy Burrata 15

pickled beets, balsamic glaze

Artichoke Grilled Flat Bread 16

hearts of palm, preserved lemon, micro lime mint, garlic aioli

Roasted Bone Marrow 19

rioja braised shallot marmalade

Chef | Partner
Chris Santos

K-town Bao Burgers 8 each

31 day dry aged chuck, gochujang aioli, shishito-daikon slaw, bao bun

Kale & Apple Salad 14

apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese

The House Salad 16

leafy greens, hand torn herbs, crunchy seeds, lemon toasted cumin vinaigrette, tofu tzatziki

'Chile Relleno' Empanadas 14

poblano, manchego, jalapeño-lime crema

Korean Fried Chicken 18

cucumber kimchi, pickled shiitake mushrooms, gochujang glaze, sesame seeds

Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings 18

Asian Chicken & Dumplings 18

pork broth, furikake, cilantro, pickled mushrooms, chili oil

Spanish Braised Octopus Tacos 18

white bean salsa verde, chorizo infused saffron aioli

Thai Style Deep-Fried Shrimp 24

green papaya slaw

Accessories

12

Mediterranean Cauliflower
pickled shallots, mint, yogurt

Blistered Shishito Peppers
Asian mushrooms, ponzu, radish, furikake

Broccolini
garlic, soy, chile

BBQ Fries

Crispy Vidalia Onion Rings
miso honey mustard and sambal ketchup



Croque Monsieur

'Mac & Cheese'

dijon béchamel, Black Forest ham, brioche crumbles

17

Make It A Madame

with sunny up egg
add 2

Oven Braised Chicken Meatballs <i>sheep's milk ricotta, wild mushroom, truffle</i>	19	Roasted Chicken "Pozole" <i>white hominy, avocado, heirloom tomato, jalapeño crema</i>	27
Spaghettini * <i>zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg</i>	19	Grilled Atlantic Salmon * <i>sherry vinegar, pearl couscous, red chard & celery root purée</i>	29
Mexican Street Corn Ravioli <i>roasted poblano creme, jalapeño, cotija, cilantro</i>	21	Chili Dusted Scallops <i>white bean purée, tomatillo pico de gallo, charred jalapeño butter</i>	33
House-Made Cavatelli <i>spicy Italian sausage, broccolini, cherry tomato</i>	22	Pork Chop 'Al Pastor' <i>grilled pineapple salsa, sweet chili glaze, charred lime</i>	36



*Prime Meats **

Grilled Double Cut Lamb Chops 44
port wine glaze, polenta

10 oz. Classic Thick Cut Filet 48

14 oz. Prime Dry Aged Sirloin 58

34 oz. 40 Day Dry Aged Tomahawk Ribeye 125

steaks are served with Beauty & Essex signature sauces:

black 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.*

Desserts

Selection of Ice Creams & Sorbets 10
house-made daily

Black Bottomed Butterscotch Pot de Crème 13
coconut chantilly

Chocolate Ganache Tartlets 14
berry purée, crisp tuiles, strawberry sorbet

Carrot Layer Cake 14
cream cheese filling, milk ice cream

Cinnamon-Caramel Mascarpone Cake 14
warm apple compote, cranberry glacé

Tiramisu Sundae 14
espresso ice cream, mascarpone whip, espresso cake, cocoa nibs

“Carnival” Peanut Butter-Pretzel Sundae 16
*peanut butter gelato, chocolate chunks, candy trail mix,
caramel, chocolate pretzels and potato chip*

“les, nyc” Doughnuts
14
dark chocolate fudge, berry & caramel sauces