

# Gluten Free Selections

## Raw Bar \*

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

Yellowtail Sashimi 18  
*pickled jalapeño, barrel-aged fuji apple ponzu*

Shrimp Cocktail 19  
*charred jalapeño cocktail sauce*

Tuna Tataki \* 21  
*daikon slaw, ponzu vinaigrette, micro wasabi*

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

Littleneck Clams  
(half dozen) 9 (dozen) 16

Pearls of The Sea 95  
*dozen oysters, ½ dozen littlenecks,  
4 shrimp cocktail, 1 lb lobster  
1/4 lb alaskan king crab legs*

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Avocado, Lemon & Espelette Toast 14  
*crispy mustard & chive sticky rice cake*

Kale & Apple Salad 14  
*apple cider vinaigrette, pancetta,  
candied pecans, shaved goat cheese*

Wedge Salad 16  
*point Reyes blue cheese, tomato, crispy pancetta*

Thai Style Deep-Fried Shrimp 22  
*green papaya and mango slaw*

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## Accessories 12

Roasted Rainbow Carrots  
*green curry-cocnut crema, toasted hemp seeds*

Char Grilled Green Beans  
*toasted sesame*

Broccolini  
*garlic, soy, chile*

BBQ Fries

\* 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.

Prices subject to change.

10.04.17

Tandoori Spiced Chicken 28  
*curried cauliflower, almonds, grapes*

Grilled Atlantic Salmon \* 29  
*sherry vinegar, pearl couscous,  
red chard, celery root purée*

Molasses Glazed Pork Belly 29  
*pea purée, charred mustard greens, piquillo pepper*

Smoked Paprika Dusted Scallops 33  
*aji amarillo, root vegetable hash*

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### *Prime Meats \**

Double Barrel Pork Chop 'Al Pastor' 36  
*grilled pineapple salsa, sweet chili glaze, charred lime*

Grilled Double Cut Lamb Chops 44  
*port wine glaze*

10 oz. Classic Thick Cut Filet 48

14 oz. Prime Dry Aged Sirloin 58

34 oz. 40 Day Dry Aged Tomahawk Ribeye 125

*steaks served with Beauty & Essex signature sauces:  
red chimichurri | green peppercorn hollandaise  
roasted garlic & bacon*

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### *Desserts*

Selection of Ice Creams & Sorbets 10  
*housemade daily*

Flourless Chocolate Cake Pops 12  
*white chocolate glaze*

Black Bottomed Butterscotch Pot de Crème 13  
*coconut chantilly*

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Reverse "S'mores" Bites 15  
*dark chocolate torte, marshmallow clouds  
white & milk chocolate sauces*

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