

103



essential

by Christophe



CONTACT US AT EVENTS@ESSENTIALHOSPITALITYNYC.COM TO DISCUSS YOUR PRIVATE EVENT

103 W 77th St, New York, NY 10024 | www.essentialbychristophe.com

Table of Contents

ABOUT

About.....	4
Christophe Bellanca	5

OUR SPACES

Main Dining Room.....	6
Front Bar	7
Private Dining Room	8

EVENT DETAILS

Event Details.....	9
Sample Menus.....	10-12
Essential at Home.....	13
Contact Us.....	15





About

An elegant and inviting Upper West Side destination, Essential by Christophe offers a menu of French-inspired cuisine centered around the dishes Christophe loves to eat, cook, and share with others.

The restaurant's name reflects Bellanca's core philosophy: informed simplicity, stripped of all unnecessary flourishes to showcase only what is essential.

Designed in collaboration with prominent Parisian residential designer Caroline Egasse, the space features clean lines and beige tones, exposed wooden beams, leather and brass with delicate touches of Élitis wallpaper and porcelain tile.

Christophe Bellanca

“To be creative is simple but to understand what is simple can take a lifetime.”

Chef Christophe Bellanca is the executive chef and owner of Essential by Christophe, his first independent restaurant.

Born and raised in the mountains of Ardèche, France, Bellanca was influenced by his Italian father's passion for cooking to pursue his own culinary career.

Bellanca has worked in some of the world's most prestigious restaurants over his distinguished career. He served as the culinary director for Joël Robuchon USA since 2011, overseeing the teams at L'Atelier de Joël Robuchon in New York and Miami. During his tenure, he was responsible for continuing chef Robuchon's legacy, moving the restaurants forward while mentoring the next generation of culinary talent and earning the restaurant two Michelin stars in New York City.



Main Dining Room

The Main Dining Room at Essential by Christophe is available as a private space.

SEATED DINNER: Up to 71 Guests

STANDING RECEPTION: Up to 80 Guests

Front Bar

Our front bar is the perfect gathering space for pre-dinner cocktails.

SEATED: Up to 12 Guests


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Private Dining Room

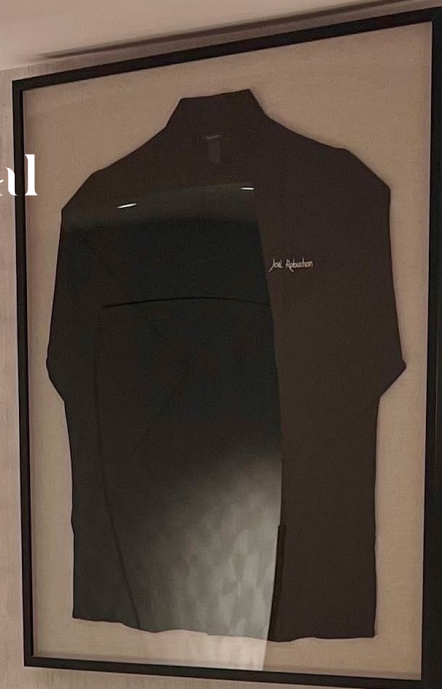
Featuring an open kitchen with direct view to Chef and his team's creativity at play, the private dining room at Essential by Christophe is located underneath the main dining room.

With capacities of up to 19 people for seated dinners and up to 30 people for standing events, the room offers an intimate setting for social celebrations and corporate dinners.

SEATED DINNER: Up to 19 Guests (at 2 tables)

STANDING RECEPTION: Up to 30 Guests


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Event Details



MAIN DINING ROOM

COCKTAIL DINATOIRE

STANDING RECEPTION: Accommodates up to 80 guests

PRICING: Available upon request

SEATED DINNER

SEATING: Up to 71 guests

PRICING: Available upon request

PRIVATE BAR

PRICING: Available upon request

PRIVATE DINING ROOM

SEATING: Up to 19 Guests (at 2 tables)

PRICING: Available upon request

CHARGES & TAX

Beverages, 20% service charge, 5% admin fee and 8.875% sales tax are additional.

BOOKING

A signed agreement and 50% deposit will be required to confirm your reservation.



Private Dining Menu Options

3-COURSE MENU

\$175 PER PERSON

(2 Choices per Course)

4-COURSE MENU

\$205 PER PERSON

(2 Choices per Course)

7-COURSE MENU

\$255 PER PERSON

Please note, all prices and menu options are subject to change and may vary depending on seasonal availability and special requests. For more details and to customize your event, please contact us for a personalized consultation.

Sample 3-Course Menu



Pour Commencer

Mushroom Cappuccino

sweet potatoes royale / madeira reduction

Un (Choice of)

Salad Gourmande

baby gem / sunchoke / shaved vegetables /
black truffle dressing

Blue Prawns

imperial caviar / caramelized fennel /
genmaicha tuile / dill & chive bouillon

Deux (Choice of)

Wild Black Bass

braised / shiitake chutney / razor clams /
turmeric emulsion

Duck

spiced / agave turnips / black sesame /
satsuma mandarin

Gourmandises (Choice of)

Warm Manjari Chocolate Tart

madagascar vanilla ice cream

Caramelized Pineapple

warm bomba rice pudding / armagnac raisin
ice cream





Sample 4-Course Menu

Pour Commencer

Mushroom Cappuccino

sweet potatoes royale / madeira reduction

Un (Choice of)

Hiramasa

snacké / avocado / black radish / fresh yuzu

Beetroot

lightly smoked / beetroot / barberry /
crispy amaranth / borscht

Deux (Choice of)

Scallops

savoy cabbage / black truffle emulsion

Eggplant

glazed / smoked yogurt / vegetable curry

Trois (Choice of)

Wild Black Bass

braised / shiitake chutney / razor clams /
turmeric emulsion

Poularde

chanterelles / pomme purée / albufera sauce

Gourmandises (Choice of)

Soufflé Chaud

orange rum / green cardamom ice cream

Caramelized Pineapple

warm bomba rice pudding / armagnac raisin ice cream

Sample 7-Course Menu

Mushroom Cappuccino

sweet potatoes royale / madeira reduction

Choice of:

Sea Urchin

salsify velouté / buckwheat / sherry vinegar
Cesar Marquez Perez Bierzo La Salvacion 2022

Wild Red King Crab

cucumber / elderberry / amaranth
Karthauserhof Riesling Trocken Schieferkristall 2013

Langoustine

slightly cooked / green cabbage / black truffle
Weingut Loimer Reid Gruner Veltliner Loiserberg Kamptal 2021

Scallop

lightly smoked / gold ossetra caviar /
champagne hazelnut
Clos Venturi Île de Beauté Blanc Brama 2022

Fletan

steamed / Oregon morels / chateaux chalon
Weingut Rebholz Weisses Burgunder Pfalz 2022

Choice of:

Squab de Racan

roasted / vanilla turnips / pomme fondante /
farce à gratin / jus miroir
La Bastide Saint Dominique Châteauneuf-du-Pape 2022

Wagyu Beef Cap

eggplant miso / poivre & hojun
Chateau Confidences de Prieure Lichine Margaux 2012

La Gavotte

crispy / Paris-Brest coffee mousseline

Choice of:

Tart "Tout Chocolat"

warm
Domaine de Rancy Rivesaltes Ambré 2000

Vacherin

clementine marmalade / bergamot /
orange blossom / makrut lime sorbet
*Henriques & Henriques Ogereau Coteaux du Layon
St. Lambert du Lattay 2023*



Essential at Home

Our culinary and service teams are available to cater offsite events in Manhattan for up to 50 guests. Advance notice is required.

We would be delighted to work with you on a customized quote for your event.





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Contact Us

events@essentialhospitalitynyc.com