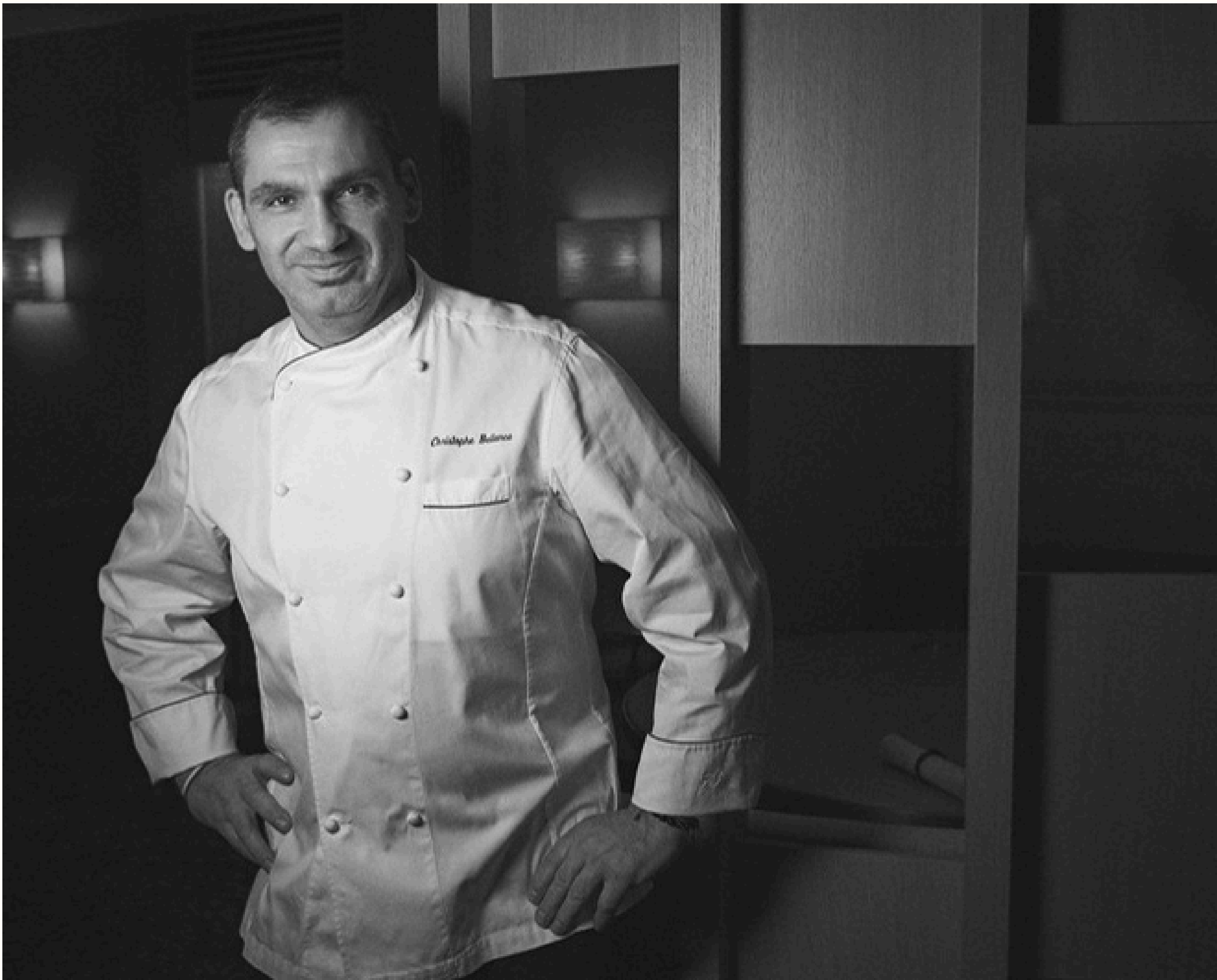




essential

by Christophe

Private Events & Dining



Chef Christophe Bellanca is the executive chef and owner of Essential by Christophe.

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

Chef Bellanca's distinguished career includes leadership roles in Michelin-starred restaurants across New York and beyond. Today, he brings the same level of culinary excellence and hospitality to every private dining experience at Essential.

"To be creative is simple but to understand what is simple takes a lifetime"

To begin the experience, Chef Christophe welcomes guests with his signature amuse bouche.

Mushroom Cappuccino

Sweet potato / Madeira reduction



“As a cuisinier for 35 years, my culinary journey was informed by gastronomic traditions. Now, my greatest joy lies in curating an experience that reflects my sensibility – stripping away the unnecessary, and allowing the purest flavors to radiate in each dish. Exquisite ingredients harmonized with vibrant sauces, meticulously prepared using classic French technique highlight my vision of dining, which we are honored to present to you. Through exemplary hospitality, allow us to guide you towards the refinement of cuisine.

—Chef Christophe Bellanca



An Intimate Setting for Unforgettable Gatherings

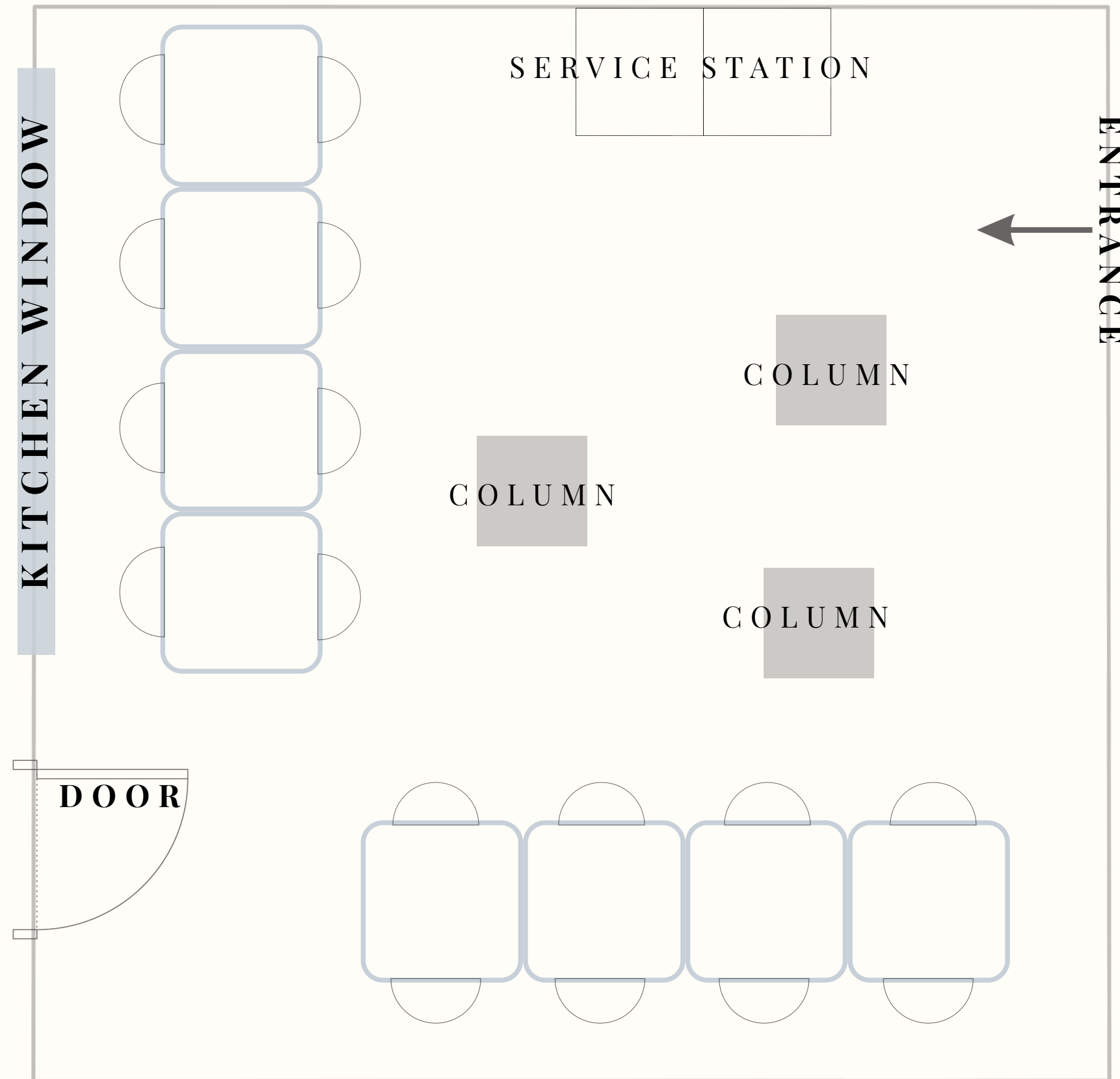
Michelin-starred cuisine, thoughtful hospitality and personalized celebrations



The Private Dining Room is an intimate extension of our main dining room, designed for gatherings that feel both refined and personal. Élitis wallpaper, warm brass accents, plush carpeting, and layered lighting create an atmosphere of understated luxury throughout the space.

Guests may choose between an open kitchen view or a more private setting, making the room equally suited for celebratory dinners, wine tastings, corporate gatherings, and milestone occasions.

Private Dining Room Floorplan



Flexible Layout Options

Seated Dining

Accommodates up to 20 guests for a seated private dining experience.

Dining & Lounge

Combines seated dining with a lounge area beneath the kitchen viewing window.

Cocktail Reception

Accommodates up to 30 guests for a standing reception featuring passed canapes and beverage service.

Alternate table configurations are available upon request.

Dining Experiences

Seasonal menus by Chef Christophe Bellanca, showcasing the restaurant's elegant approach to modern French cuisine.

Three Course

Three selections per course

Four Course

Three selections per course

Seven Course

Seasonal driven tasting experience

Passed Canapés

A curated selection of seasonal bites, crafted to welcome guests before dinner service.

Menus may be tailored to accommodate dietary restrictions and allergies with prior notice.



Razor Clams

eventail / chawanmushi inspired / fennel shoyu

Sample Four-Course Menu

Three selections per course



Happy 40th Birthday Sarah!

Un

La Langouste

infiniment / crispy / lemon verbena

Zebra Tomato

wild red king crab / nepetella / black cherry

Razor Clams

eventail / chawanmushi inspired / fennel shoyu

Deux

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon

Celtuce

grilled / cucumber / buddha's hand

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut

Trois

Kampachi

barely grilled / combawa/ château-chalon

Lobster

cuit sur la braise / shiitake & snow pea / kampot pepper sauce

Iberico Pork

presa de bellota / sweet peas & chorizo / omija berries jus

Gourmandise

La Framboise

crispy fine feuilles / linzer / madagascar vanilla

Brebirousse D'Argental

caramelized walnuts / pineau des charentes

Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences

Sample Seven-Course Menu

Seasonally driven tasting experience



Congratulations Graduate!

Mushroom Cappuccino

sweet potato / madeira reduction

Choice of:

Toro Saku

mi cui / tamarind / mandarinquats / sea condiment

La Royale

foie gras / root vegetables / double black truffle consommé

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut

Black Bass

braised / artichoke & razor clams / turmeric shoyu

Choice of:

Squab

racan / roasted / fukushu kumquat / toast à gratin / sauce diable

Beef Cap

wagyu / brussels sprouts coussin / juniper berries reduction

Ruby Red

grapefruit texture / puffed rice / sorbet herbacé

Choice of:

Le Vacherin

gariguette / orange blossom / lime basil sorbet

La Tarte au Chocolat

warm / roasted vanilla ice cream

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Langoustine

slightly cooked / stuffed zita / szarnadwipa / green curry

Beverage Packages

Curated beverage selections designed to compliment the Essential dining experience. Customized wine and cocktail selections are available upon request.

Sommelier Wine Pairings

A dedicated sommelier will pair each course throughout the evening. Choose between our Standard or Reserve pairings experience.

Classic Selection

A balanced selection of sparkling, white, and red wines chosen to complement a variety of menus and occasions.

Essential Selection

An elevated wine package featuring distinctive producers and expressive regional wines.

Reserve Selection

Our most premium offering, showcasing exceptional wines selected for depth, rarity, and a memorable dining experiences.



Black Bass

braised / artichoke & razor clams / turmeric shoyu



Full Restaurant Buyout

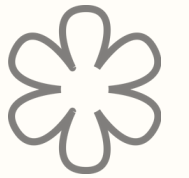


Wine Dinners & Brand Collaborations



Our full restaurant buyout offers exclusive access to Essential by Christophe for corporate gatherings, celebrations, and private events. The experience may be tailored to accommodate a wide range of event styles and formats.

From winery showcases to luxury brand collaborations, our team crafts thoughtfully curated experiences that bring together exceptional hospitality, seasonal cuisine, and memorable storytelling.



Recognitions

Michelin Star Recipient (2023-present)

Wine Spectator - Best of Award of Excellence (2025)

AAA Four Diamond Award (2025)

Chef Christophe Bellanca - James Beard Award Semifinalist, Best Chef: New York State (2026)

Featured In

**FORBES | THE NEW YORK TIMES | EATER
WINE SPECTATOR | NEW YORK POST**





Essential at Home

Bring the artistry of
Essential by Christophe to
your own table.

Whether hosting an intimate
dinner, private celebration,
or special gathering, our
culinary and service teams
create seamless dining
experiences tailored to your
space.

Customized menus, curated
beverage pairings and
Michelin-level hospitality
are available throughout
Manhattan and select areas.

Contact us for a quote.

Planning Your Experience

I am ready to book. What are the next steps?

Our events team will guide you through menu selections, beverage offerings, and event details before preparing a customized proposal and contract for review.

How far in advance should I reserve my event?

We recommend reserving early to ensure availability, particularly during peak dining periods and holiday seasons.

May I meet with Chef Christophe?

If desired, guests may request a consultation with Chef Christophe Bellanca prior to their event to discuss menu selections and personalize the dining experience.

May I bring my own wine?

Select bottles are welcome with approval in advance. Corkage fees will apply.

May I bring floral arrangements and decor?

Personal floral arrangement and celebratory decor are permitted with approval in advance.

Can dietary restrictions be accommodated?

Our culinary team is pleased to accommodate dietary restrictions and allergies with prior notice.

May menus be personalized for the occasion?

Customized menu printing may be arranged for birthdays, anniversaries, corporate dinners, and special occasions.

Does the space accommodate AV presentations?

While our private dining space is not equipped with AV capabilities, we are happy to coordinate rental equipment if needed.



New York, NY

To begin planning your private dining experience,
please contact our events team:

events@essentialhospitalitynyc.com

646.478.7928

www.essentialbychristophe.com



Petit Fours


essential
by Christophe