

## New York's Hottest New Restaurant; Beauty & Essex

Posted By Lindsay Brooke Cohen on January 12th, 2011



I pondered what to write about for my first posting as Haute Living's Editorial Director. Where to begin? New York City is the mecca of satisfying all of our senses. While I was writing this I had a hankering for whipped ricotta "jewels on toast", and just like that, this post was born. I recently had one of the most palatable dining experiences. I was on sensory overload. After walking through a pawn shop on Essex Street (and of course admiring an antique brooch or two), my party and I were immediately escorted into what I can only describe as three stories of a hidden gem.

Rich Wolf, Peter Kane and Chef Chris Santos partnered with the award winning design firm AvroKo, to transform the century old M. Katz & Sons furniture store into a townhouse. One of the many dining rooms is an entire room of 1,000 carved wood panels inspired by a vintage jewelry box design and a chandelier made of pearls that cover the ceiling wall-to-wall. Girls, this is nothing short of heaven.

The menu touts items like General Tso's monkfish, beer battered mini lobster tacos and lobster bisque dumplings. "When we were developing the menu, we wanted to stay true to the style of dining we re-invented 5 years ago at The Stanton Social," explains Santos. "But we wanted to expand on The Stanton Social menu which centers around cocktail party classics and street foods from around the globe."

The cocktails to wash down this delectable cuisine are quite innovative. As a tequila lover, I went straight for the Bright Boy Martini (made with Don Julio habanero infused tequila). If champagne's your forte, head to the ladies room for a complimentary glass.

Hungry and thirsty yet? The key now is getting a res. Once you've got that, you're golden!



Beauty & Essex 146 Essex Street, between Stanton and Rivington, Dinner 7 Days 5:00 pm - 1:00 am [www.beautyandessex.com](http://www.beautyandessex.com)

Reservations 212-614-0146