

The background image shows the exterior of a building with classical architectural features. On the left, there is a dark metal door with the number '103' in gold. To its right is a large, ornate stone column. Further right is a glass entrance door with a dark frame and an arched top. The door has the 'essential by Christophe' logo on it. The building's facade is light-colored with decorative moldings. The overall scene is brightly lit, suggesting daytime.

Private Dining

**Contact us at events@essentialhospitalitynyc.com
to discuss your private event.**

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




essential
by Christophe


MICHELIN
2023

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.

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 18-20 people for seated dinners and up to 30 people for standing events, the room offers an intimate setting for social celebrations and corporate dinners.

CAPACITY

- Seated: 18-20 guests (at 2 tables)
- Standing: 30 guests

Menus and Pricing

MENUS

3-course \$150 per person
*including 2 choices per course
(parties of up to 20)*

4-course \$190 per person
*including 2 choices per course
(parties of up to 20)*

MINIMUMS

Our food & beverage
minimum starts at \$2,500
and varies based on the
date.

*Please inquire with our
team.*

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.

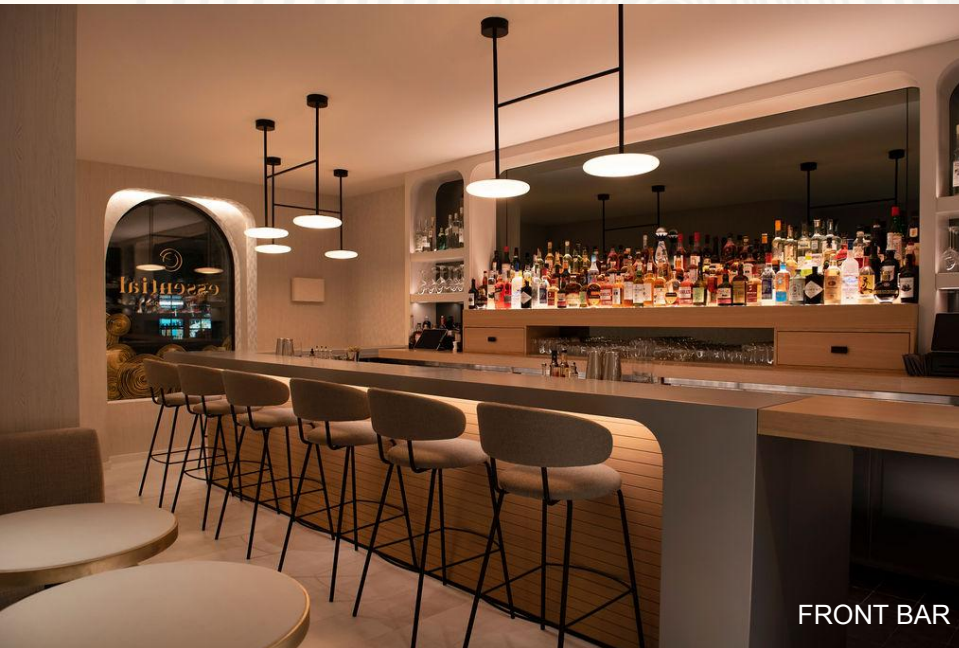


Restaurant Buyout

Essential by Christophe is available as a private space for up to 65 guests for seated dinner, and up to 80 guests for standing receptions.



MAIN DINING ROOM



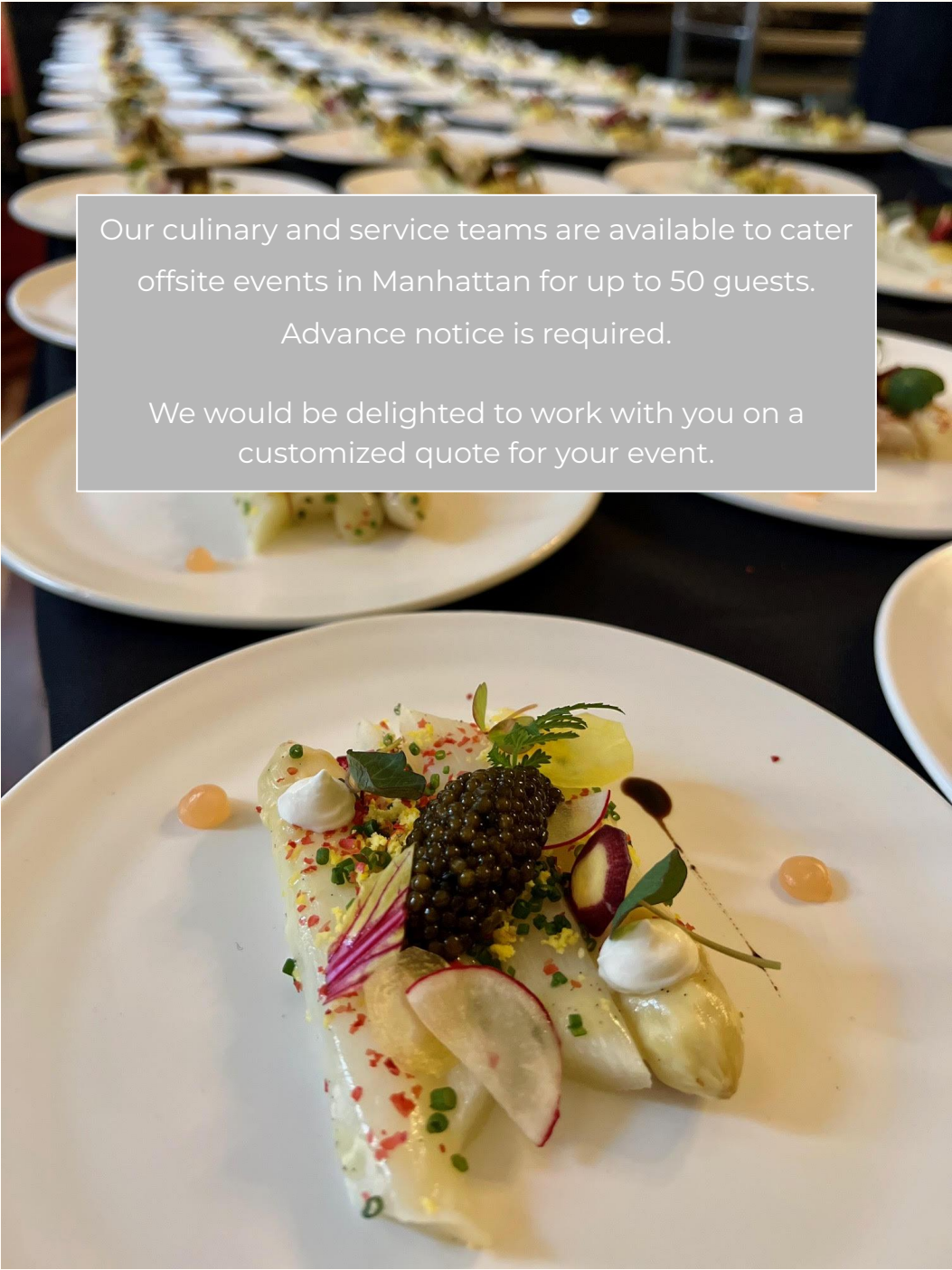
FRONT BAR

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

Pricing upon request.

45 days advance notice is required to privatize the restaurant.

Offsite Events



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.

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

