

betony

**"BEST NEW CHEF"**  
- FOOD & WINE MAGAZINE, 07.2015

**"MICHELIN GUIDE"**  
\*  
-2016

**"A TESTAMENT TO  
FLAVORS CLEAR AND PURE"**  
\* \* \*  
- NEW YORK TIMES, 08.28.2013

**"RESTAURANT OF THE YEAR"**  
- ESQUIRE, 10.07.2013

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Mezzanine



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Private Dining Room



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## BRYCE SHUMAN

### Executive Chef

Bryce Shuman, originally from Chapel Hill, NC moved to San Francisco to hone his skills as a chef. Working first for Wolfgang Puck at Postrio and then for Stuart Brioza and Nicole Krasinski at Rubicon, Bryce learned the importance of cooking from the heart – and only with the greatest possible ingredients. Upon returning to the east coast he joined Daniel Humm’s team at the Michelinthree-star restaurant Eleven Madison Park in New York City. As Executive Chef at Betony Bryce has earned three stars from *The New York Times*, one *Michelin* star, and was a 2015 *Food & Wine* “Best New Chef. When not at Betony, Bryce likes to collect analog synthesizers, play blues guitar, and take instant photographs with his Polaroid Reporter SE.

## EAMON ROCKEY

### General Manager

Eamon Rockey grew up in Hattiesburg, Mississippi, the son of two professional chefs who encouraged him to pursue a life in restaurants. At age 14 he started working after school at Sakura, Hattiesburg’s only sushi restaurant at the time. He later attended the Culinary Institute of America in Hyde Park, where he was introduced to the service side of the hospitality business. Upon graduation, Eamon moved to New York City, where for the past eight years he has worked in acclaimed restaurants such as Gilt, Eleven Madison Park, Atera and Aska. When not at Betony, Eamon enjoys cooking, collecting food and beverage-related books, exploring new restaurants, as well as biking and the performing arts.

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The following are our current Private Dining menus and pricing for Spring 2016. Betony menus are seasonal and subject to market change. Please notify us of any dietary restrictions in advance. We would be delighted for you to collaborate with our Chef to design a custom menu for your event!

## CANAPÉ SELECTION

Dry-Aged Burger  
Gribiche, Potato Roll  
(5 per person supplement)

Spicy Tuna Roll  
Rice, Yuzukosho

Black Trumpet Crisp  
Bay Laurel Ash

Pine Marshmallow  
Mastic Gum

Fried Pickles  
Scallion, Aleppo

Pickled Beets  
Cashew, Amaranth

Marinated Trout Roe  
Cucumber, Rice

Crispy Scallop  
Lemon, Sorrel

Petrossian Caviar  
Potato Chips, Crème Fraîche  
25 per person supplement

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THREE-COURSE PRIX FIXE MENU (LUNCH & DINNER)

APPETIZER

Grain Salad  
Labne, Sprouts

Young Lettuces  
Green Goddess Dressing

Lettuce Velouté  
Black Pepper, Cultured Cream

Maine Yellowtail  
Nettles, Dried Cherry

Maine Lobster  
Sugar Snap Peas, Spring Onion  
(10 per person supplement)

MAIN

Roasted Chicken  
Fava Beans, Vin Jaune

Beef and Bone Marrow  
Lettuce, Potato

Poached Sea Bass  
Turnips, Lemon Thyme

Glazed Cavatelli  
Short Rib, Hen's Egg

Seared Halibut  
Leeks, Caviar

DESSERT

Rhubarb  
Almond, Lychee

Pretzel  
Caramel, Vanilla

Chocolate  
Banana, Rum

Chef's Selection of Cheeses

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FIVE-COURSE PRIX FIXE MENU (LUNCH & DINNER)

| CHILLED                                   | WARM   | SEAFOOD  | MEAT   | CHEESE  | DESSERT                     |
|---|--|--|--|---|-----------------------------|
| Grain Salad<br>Labne, Sprouts             | Cavatelli<br>Short Rib, Hen's Egg                  | Maine Lobster<br>Sugar Snap Peas,<br>Spring Onion<br>(10 per person<br>supplement) | Roasted Chicken<br>Fava Beans, Vin Jaune     |   | Rhubarb<br>Almond, Lychee   |
| Maine Yellowtail<br>Nettles, Dried Cherry | Carnaroli Rice<br>Saffron, Almond                  | Poached Sea Bass<br>Turnips,<br>Lemon Thyme  | Beef and Bone<br>Marrow<br>Lettuce, Potato   | Chef's Selection<br>Of Cheeses<br>(15 per person<br>supplement) | Pretzel<br>Caramel, Vanilla |
| Fluke Carpaccio<br>Wasabi, Basil          | Lettuce Velouté<br>Black Pepper, Cultured<br>Cream | Seared Halibut<br>Leeks, Caviar  | Spring Lamb<br>White Asparagus,<br>Chamomile |   | Chocolate<br>Banana, Rum    |



Thank you for considering Betony for your upcoming event!

**FOOD & BEVERAGE MINIMUM**

|                            |  |
|----------------------------|--|
| <b>Private Dining Room</b> | Dinner: \$5,000 Peak*; \$4,000 Off-Peak*<br>Lunch: \$750                             |
| <b>Mezzanine</b>           | Dinner: \$12,500 Peak*; \$8,000 Off-Peak*<br>Lunch: \$5,000 Peak*; \$4,000 Off-Peak* |
| <b>Buy Out</b>             | \$35,000 (\$12,500 Lunch)  |

**COCKTAIL RECEPTION**

|                       |  |
|-----------------------|--|
| <b>Passed Canapés</b> | \$30 per person per hour with a selection of 5 canapés                         |
| <b>Beverages</b>      | \$35 per person for the first hour<br>\$30 per person for each additional hour |

**PRIX FIXE MENUS –DINNER**

|                                |  |
|--------------------------------|--|
| <b>Three-Course Menu</b>       | \$120 per person (appetizer, main, dessert, one option per course) \$75  |
| <b>Additional Menu Options</b> | \$15 per additional choice option with a maximum of 3 options per course |
| <b>Five-Course Menu</b>        | \$175 per person   |

**PRIX FIXE MENUS – LUNCH**

|                          |   |
|--------------------------|---|
| <b>Two Course Menu</b>   | \$45 per person (appetizer and main OR main and dessert, one option per course) or \$50 (for choice of entrée)                                |
| <b>Three Course Menu</b> | \$60 per person (appetizer, main, dessert, one option per course)<br>\$5 per additional choice option with a maximum of 3 options per course) |

**BEVERAGES**

|                                  |  |
|----------------------------------|--|
| <b>Sparkling and Still Water</b> | Wide selection of beverages available on consumption<br>\$4 per person   |
| <b>Sommelier's Selection</b>     | \$45 per person (to include nonalcoholic beverages, white and red wine)<br>Beer and cocktails are available and charged on consumption |

Gratuity is not included in the pricing above  
2% administrative fee is taxable and will apply to the final charge  
8.875% tax is not included in the pricing above, and will be applied to all charges, including the administrative fee

**AMENITIES**

Customized printed menus are provided with our compliments  
Complimentary coat check  
**Exclusive Florist:** Luis Collazo +1.917.868.3807, luis@lotus212.com

*\*Peak is defined as May through June, and September through December*

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Named after a healing herb in the mint family known to stimulate the appetite, Betony is a warm, inviting Modern American restaurant overseen by Executive Chef Bryce Shuman (Eleven Madison Park) and General Manager Eamon Rockey (Eleven Madison Park, Atera, Aska).

The restaurant, which is conveniently located a block off of Fifth Avenue and steps from Central Park, features soaring ceilings, contemporary photos of New York City street scenes, a vibrant 35-seat bar and lounge, and 85-seat dining room.

Betony features a private dining room on the lower level, accommodating up to 36 guests, as well as a semi-private dining room on the mezzanine that can seat parties of up to 40. For a unique celebration or corporate event, the restaurant can be reserved for a full buy out for parties of up to 125 guests.

|                     | SEATED DINING<br>CAPACITY | COCKTAIL RECEPTION<br>CAPACITY |
|---------------------|---------------------------|--------------------------------|
| PRIVATE DINING ROOM | 35 guests                 | 50 guests                      |
| MEZZANINE           | 40 guests                 | 60 guests                      |
| BUY OUT             | 125 guests                | 200 guests                     |

We look forward to welcoming you at Betony!

To plan your event, please contact Sheena Mohan at +1.212.465.2400 ext. 3, [smohan@betony-nyc.com](mailto:smohan@betony-nyc.com)

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