

# *Sel & Poivre*

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MONDAY-THURSDAY: NOON-10:30 PM  
FRIDAY-SATURDAY: NOON-11:00 PM  
SUNDAY: NOON-10:00 PM

SPECIAL HOURS FOR HOLIDAYS—PLEASE INQUIRE

WE ACCEPT  
AMERICAN EXPRESS  
VISA  
MASTERCARD  
DISCOVER  
CASH

WE ARE CONVENIENTLY LOCATED NEAR THE  
F, Q, N, R, W, 4, 5 AND 6 TRAINS AT  
853 LEXINGTON AVENUE  
BETWEEN 64<sup>TH</sup> AND 65<sup>TH</sup> STREETS  
NEW YORK, NEW YORK 10065-6639

DELIVERY IS AVAILABLE WITHIN THE IMMEDIATE NEIGHBORHOOD

THE RESTAURANT IS AVAILABLE FOR PRIVATE PARTIES,  
SPECIAL WINE DINNERS, CATERING AND FOR FESTIVITIES  
SUCH AS SHOWERS, BIRTHDAYS, ANNIVERSARIES, ETC.

PLEASE CONTACT CHRISTIAN FOR MORE INFORMATION.

**SELETPOIVRENYC.COM**

# SEL ET POIVRE

853 LEXINGTON AVENUE  
NEW YORK, NEW YORK 10065



## CHRISTMAS DAY DINNER IN THREE COURSES

SERVED FROM TWO UNTIL NINE O'CLOCK  
MONDAY, DECEMBER 25, 2017

## À LA CARTE

### APPETIZERS

- ~ FISH SOUP 10.95
- ~ FRENCH ONION SOUP 10.95
- ~ CRAB CAKES WITH MIXED GREENS 15.95
- ~ MESCLUN SALAD WITH DIJON VINAIGRETTE 10.95
- ~ ARUGULA, WATERCRESS AND ENDIVE SALAD  
WITH ROQUEFORT CHEESE 12.95
- ~ TERRINE OF FOIE GRAS 18.95
- ~ ASSORTED CHEESE PLATE 15.95
- ~ CELERY ROOT WITH RED BEETS 11.95
- ~ ESCARGOT WITH GARLIC BUTTER 11.95
- ~ ARTICHOKE VINAIGRETTE 12.95

### MAIN COURSES

- ~ BOUILLABAISSSE 28.95
- ~ PAN-SEARED HALIBUT SERVED WITH  
VEGETABLE COUSCOUS AND TOMATO COMPOTE 35.95
- ~ GRILLED SALMON WITH WHITE AND GREEN BEANS  
IN A WHITE WINE SAUCE 26.95
- ~ DUCK À L'ORANGE 28.95
- ~ ROAST CHICKEN WITH MASHED POTATOES 24.95
- ~ MEDALLIONS OF VENISON SERVED WITH SPÄTZLE 38.95
- ~ AGED NEW YORK SIRLOIN STEAK  
WITH ROQUEFORT OR POIVRE SAUCE 34.95
- ~ FILET MIGNON IN A RED WINE SHALLOT SAUCE  
WITH ROAST YUKON GOLD POTATOES 36.95
- ~ SAUTÉED MIXED VEGETABLE PLATE 22.95

### DESSERTS

13.95

- ~ TERRINE DE CHOCOLAT
- ~ PROFITEROLES
- ~ FRESH STRAWBERRIES SERVED WITH WHIPPED CREAM
- ~ CRÈME BRÛLÉE
- ~ TARTE AUX POMMES
- ~ BÛCHE DE NOËL



## PRIX FIXE

PER PERSON \$38

### APPETIZERS

- SWEET RED PEPPER BISQUE  
OR  
MESCLUN SALAD WITH BALSAMIC VINAIGRETTE  
OR  
COUNTRY DUCK PÂTÉ

### MAIN COURSES

- ROAST TURKEY WITH CHESTNUT STUFFING,  
GIBLET GRAVY, SWEET POTATOES AND VEGETABLES  
OR  
GRILLED SALMON FILET WITH WHITE BEANS  
AND HARICOTS VERTS IN A WHITE WINE SAUCE  
OR  
LEG OF LAMB WITH TOMATO-ZUCCHINI MÉLANGE  
AND ROAST POTATOES

### DESSERTS

- ICE CREAM OR SORBET  
OR  
BÛCHE DE NOËL

- CHOICE OF  
CRÈME BRÛLÉE OR APPLE TART OR CHOCOLATE TERRINE  
SUPPLEMENT \$4

