



New York

# Chocolate Inspired Brunch

Saturday 12:00 to 5:00 PM  
& Sunday 10:30 to 5:00 PM

*He divine drink, which builds up resistance and fights fatigue.*

*A cup of this precious drink permits a man to walk for a whole day without food.*

—Montezuma, Aztec Emperor (1480-1520)

## BRUNCH PRIX FIX Inspired by Chocolate \$25

Classic Hot Chocolate, Coffee or Tea

Chocolate Bread Basket

## Entrees Choice of One

Smoked Bacon and Poached Eggs over Sweet Potato Rôsti  
Served with Chocolate Truffle Ravioli

or

Salmon Napoleon with a Hint of Chocolate  
and Ginger Served over Endive Salad

or

Almond and Hazelnut Chicken Breast  
with Potato Rôsti & Oaxacan Mole Sauce

or

Phyllo Wrapped Eggs over Smoked Salmon Served  
with Frisée & Coco Brioche

or

Sirloin Steak (8oz) and Fried Egg with Coco Beans and French Fries

or

French Toast Dusted with Coco Powder

## Dessert

All-You-Can-Eat Chocolate Buffet

\* No Charge on Buffet for Kids under 4 years old.

## Beverages

Chocolate Mimosa 10

Chocolate Martini 13

Classic Hot Chocolate 5

### Appetizer

Onion Soup with Gruyere Cheese Crouton	10
Soup of the Day	8
Mesclun Salad Poached Apple/Goat Cheese	9
Frisée Salad with Fried Egg, Cambozola Cheese	10
Caesar Salad with Romaine, Garlic Crouton	10
Add to Salad: Chicken 6, Tuna 9, Smk Salmon 8	
Oysters of the Day (Half Dozen)	16
Tuna Tartar Fried Banana, Smk Salmon, Salsa	15
Seppi's Tartes Flambées	
Traditional (Onion & Bacon)	13
Three Cheeses (Goat, Gruyere, Cambozola)	13
Vegetables (Goat, Zucchini, Onion, Tomato & Mushrooms)	13

### Sides

French Fries	6
Mesclun Salad	5
Breakfast Sausages	2
Bacon	2

### A La Carte

10

8

9

10

10

8

16

15

13

13

13

13

6

5

2

2

Chocolate Buffet 10

### Entrée

Fried Eggs (3) & Ham with Potato Rôsti 14

Omelette of the Day with FF & Salad 14

Eggs Benedict Canadian Bacon, Hollandaise 14

Blueberry Pan Cakes 12

Penne Pesto, Basil, Olive Oil Pignoli, Garlic

& Parmesan (Pine Nuts) 16

Spaghetti Ghitarra Homemade, R. Garlic,

Tomato, Black Olives & Goat Cheese 22

Pasta of the Day 16

Fish of the Day 28

Merguez Sandwich Spicy Lamb Sausages,

Red Onion on Baguette & FF 16

Sirloin Burger on Homemade Brioche FF 14

Add On: Gruyere, Blue, or Goat Cheese,

Bacon or Au Poivre Sauce Each 2

Steak Au Poivre Pepper Corned Sirloin (8oz)

with Seppi's Famous Sauce & FF 33

Live Music Featuring Rick Bogart's Jazz Trio

*Like the final act of a play*

*Or the crescendo of a symphony*

*We expect a good chocolate sweet*

*To leave us speechless, craving for more.*

-- As featured on The Food Network --

-- Susanne Ausnit, 20th Century American Editor--

18% gratuity will be added for parties of six and more.

07/09

Ask about: Seppi's "Inspire by Chocolate" Brunch \* Private Events \* Pre-Theater \* Late Night Dining \* Healthy Kombu Noodles



**Lunch Special \$16**

Soupe du Jour, Mixed Green Salad &  
Traditional Rolled Tarte Flambée "The French Burrito"  
Choice of: Chicken, Beef or Smk. Salmon. Served with Bacon & FF

**Eggs**

Omelet of the Day Served with Mixed Greens Salad and French Fries 14

**Tartes Flambées (Alsatian Pizza)**

Traditional (Goat Cheese, Onions & Bacon) 12

♥Three Cheese (Goat, Gruyere, Cambozola, Tomato) 12

♥Vegetarian (Goat Cheese, Tomato, Onion, Zucchini, Mushroom) 12

**Soups**

Soup of the Day 8

Onion Soup with Gruyere Cheese Crouton 10

**Salads**

♥Manhattan Salad with Warm Poached Apples and New York State Goat Cheese 9

♥Frisée Salad with Fried Egg, Cambozola Cheese and Onion Tart 10

♥Tofu, Kombu, Avocado, Cucumber and Tomatoes Salad (Dairy free and low carb) 10

♥Red Beets, White Cabbage Salad with Croquette of Gorgonzola Cheese 10

♥Tomatoes and Red Onions with Virgin Olive Oil and Lemon 10

♥Classic Caesar Salad with Romaine Lettuce Hearts and Garlic Croutons 10

**Add to any of the above: Chicken \$6 Tuna \$9 Smoked Salmon \$8**

Salad Niçoise "Annelise"  
Green Beans, Tomato, Artichoke, Boiled Eggs, Potato, Anchovies, Fresh Tuna 19

**Appetizers**

♥Artichoke Vinaigrette (Served Cold) 10

Pâté Maison Lamb Pâté with Pistachio, Toasted Brioche 9

Mussels (Pastis or Mustard) 13

Homemade Black Crayfish Ravioli with Saffron Bisque 13

Beef Carpaccio with Baby Arugula Salad 16

**Raw Bar**

♦Roll of the Day (Featuring "Chef Claude's Kombu" Seaweed Noodles) 13

♦Half Dozen Oysters on the Half Shell 16

**Pasta**

Pasta of the Day 16

♥Spaghetti Gitarra Homemade with Tomatoes, Basil, Olive Niçoise and Goat Cheese 22

♥Penne Pesto, Basil, Olive Oil, Pignoli, Garlic, Parmesan (pine nuts) 16

Risotto with Shrimp and Mussels 23

Homemade Black Crayfish Ravioli with Saffron Bisque 18

**Fish**

Fish of the Day 28

Grilled Salmon with Lemon and Thyme Broth over Pink Beans and Smoked Salmon 24

**Sandwiches (Served with Fries)**

Lobster with Avocado, Bacon, Tomato, Onion on Homemade Brioche 25

Sirloin Burger on Homemade Brioche, Tomato & Onion 14

Add Gruyere, Goat or Blue Cheese \$2, Bacon \$2, Au Poivre Sauce \$2

Merguez Spicy Lamb Sausage on Baguette, Red Onion, House Dressing 16

Grilled Chicken Sandwich on Baguette with Arugula and Parmesan 15

**Meats (Served with Fries)**

Grilled Chicken with Light Mustard Sauce 14

Steak Tartar made Fresh to Order 29

Steak Frites with Sautéed Onions 19

Steak au Poivre (8oz Sirloin with Seppi's Black Peppercorn Sauce) 33

**PRIX FIX**

**\$25**

Soup of the Day

Mixed Salad Apple & Cheese \*\*

Fish of the Day

Pasta of the Day

Chicken Paillard & Mushrooms \*\*

Hazelnut Crème Brulée

Chocolate Cake of the Day

Mixed Sorbet

**Sides**

French Fries 6

French Beans 9

Sautéed Spinach 8

♥Kombu Seaweed 8

Mash Potato 6

Potato Gratin 8

Sweet P. Gratin 8

Side Mesclun Salad 5

Au Poivre Sauce 4

(Great with your FF)

♦ Raw Warning ♥ Vegetarian

**"Mini"**

**\$8**

Ciabatta Bread Sandwiches

Soup of the Day

&

½ Chicken with Parmesan & Arugula

or

½ Smoked Salmon with Cream Cheese

& Red Onion

or

½ Ham and Brie Cheese

Served with Salad or Fries

**Les Passes Partout**

<b>Tartes Flambées</b> (Alsatian Pizza)	
Traditional ( <i>Goat Cheese, Tomato, Onion and Bacon</i> )	13
Three Cheeses ( <i>Goat, Gruyere, Cambozola, Tomato</i> )	13
♥Vegetarian ( <i>Goat Cheese, Tomato, Onions, Zucchini, Mushroom</i> )	13
<b>Merguez</b>	
Grilled Spicy Lamb Sausages on Tooth Picks	10
<b>Au Poivre</b>	
Steak au Poivre on Sticks with French Fries	29

**Soups**

<b>Soupe du Jour</b>	9
Soup of the Day	
<b>Soupe a l'oignon</b>	11
Onion Soup with Gruyere Cheese Crouton	

**Salads**

♥ <b>Salade verte Manhattan</b>	9
Mesclun Salad with Warm Poached Apple and New York State Goat Cheese	
<b>Salade Caesar</b>	10
Classic Caesar Salad with Romaine Lettuce Hearts and Garlic Croutons, Anchovies	
♥ <b>Tomates et Onions</b>	12
Tomatoes, Red Onions, Virgin Olive Oil and Lemon	
♥ <b>Chicorée Frisée</b>	12
Frisée Salad with Fried Egg, Cambozola Cheese, Onion Tarts	
♥ <b>Nouille de Kombu</b>	12
Tofu, Kombu, Avocado, Cucumber and Tomato Salad (dairy free and low carb)	
♥ <b>Beterave rouge et Choux</b>	12
Red Beets, White Cabbage Salad with Croquette of Gorgonzola Cheese	
<b>Add to Any Salad</b>	
Grilled Chicken \$9.00 Grilled Tuna \$15.00 Smoked Salmon \$11.00	

**Raw Bar**

♦ <b>Rouleau du Jour "Kiwon"</b>	15
Roll of the Day (Featuring "Chef Claude's Kombu" Seaweed Noodles)	
♦ <b>Huitres du Jour</b>	16
Half Dozen Oysters of the Day	

**Appetizers**

♥ <b>Artichaut Vinaigrette</b>	10
Artichoke Vinaigrette (served cold)	
<b>Pâté D'agneau Maison</b>	9
Homemade Lamb and Pistachio Pate	
<b>Moules au Pastis ou Moutarde</b>	14
Steamed Mussels with (Pastis or Dijon Mustard)	
<b>Escargots "Steven"</b>	12
Escargots in Garlic and Herbs Butter	
<b>Terrine de Foie Gras "Beat"</b>	15
Terrine of Foie Gras with Walnuts and Toasted Brioche	
<b>Le Foie Chaud du Jour</b>	25
Pan Seared Foie Gras of the Day	
<b>Crevettes et St. Jacques "Rebecca"</b>	16
Grilled Shrimp and Scallop over Avocado and Mache	
<b>Ravioli d'Ecrevisse "Patrick"</b>	13
Homemade Black Crayfish Ravioli with Saffron Bisque	
<b>Carpaccio de Boeuf</b>	16
Beef Carpaccio with Baby Arugula, Parmesan and Truffle Oil	
♦ <b>Tartare de Thon et Saumon Fumé</b>	15
Tuna Tartar over Fried Banana "aloko" and Smoked Salmon Served with Sonia Salsa	

♦ Raw Warning ♥ Vegetarian

*Chef Owner: Claude Alain Solliard*  
*Chef de Cuisine: Segundo Siguenca*



**Eggs**

**Omelette du Jour "Steve"** 15  
Omelet of the Day

**Pasta**

**Pâte du Jour** 16  
Pasta of the Day

**♥Penne au Pesto** 16  
Penne Pesto, Basil, Olive Oil Pignoli, Garlic, Parmesan Cheese

**Ravioli d'Ecrevisse "Patrick"** 19  
Homemade Black Crayfish Ravioli with Saffron Bisque

**♥Spaghetti Gitarra "Paolo"** 22  
Homemade Pasta served with Roasted Garlic, Tomato, Black Olives and Goat Cheese

**Risotto aux Crevettes et Moules** 26  
Risotto with Shrimp, Mussels and Artichokes

**Fish**

**Poisson du Jour** 28  
Fish of the Day

**Saumon Grillé Bouillon au Citron et Thym** 24  
Grilled Salmon with Lemon and Thyme Broth over Pink Beans and Smoked Salmon

**Thon Grille a la Sauge et Polenta "Carolyn"** 26  
Grilled Tuna with Sage and Polenta

**Poultry**

**Paillard de Poulet a la Sauce Moutarde "Brian"** 17  
Grilled Chicken Paillard with Mustard Sauce, Mashed Potato, French Beans

**Petit Poulet Farci « Frank »** 26  
Baked Baby Chicken Stuffed with Wild Mushrooms, Potatoes Gratin Frank (allow 30 minutes)

**Canard Confit et Rôti "Serge"** 28  
Leg Confit and Roasted Duck Breast with Ginger and Blood Orange Sauce

**Civet de Cuisses de Lapin "Alain"** 28  
Braised Rabbit Legs over Soft Polenta and Pearl Onions

**Meats**

**Jarret de Veau Seppi's** 36  
Seppi's Osso Bucco over Saffron Risotto

**Steak au poivre « Guy »** 33  
Black Peppercorn Steak, French Fries

**Carré d'Agneau aux Herbes "Sonia"** 32  
Herb Crusted Rack of Lamb with Mashed Potato and Sautéed Spinach

**Sandwiches (Served with Fries)**

**Steak Haché** 14  
Sirloin Burger on Homemade Brioche, Tomato & Onion

Add Gruyere, Goat or Blue Cheese \$2, Bacon \$2 or Au Poivre Sauce \$2

**Merguez « Jean Marc »** 15  
Spicy Lamb Sausage on a Grilled Baguette, Red Onion, House Dressing

**Homard « Segundo »** 24  
Lobster Avocado, Bacon, Tomato, Onion on Homemade Brioche

**Sides**

Side Mesclun Salad	5	French Fries	6	Polenta	8
French Beans	9	Potato Gratin	8	Saffron Risotto	9
Sautéed Spinach	8	Sweet Potato Gratin	8	Vegetable	8
Kombu Seaweed	8	Mash Potato	6	Veg. Platter Mix	18

**PRIX FIX "All Night"**  
**\$36**  
 Soup of the Day or Mixed Green Salad or Tomato Salad  
 \*\*  
 Fish or Pasta of Day or Grilled Chicken  
 \*\*  
 Hazelnut Crème Brulée or Ice Cream or Assorted Sorbet

**Fondue Chinoise**  
**\$24 per Person**  
 Self-Cook Thin Sliced Meat (Selection of the Day)  
 Served with Salad, French Fries & Assortment of Dipping Sauces  
**(Minimum 2 People)**



New York

## ***Desserts***

### ***Assiette de Fromages***

Cheese Plate with Apple and Grapes

16

### ***Crème Brulée aux Noisettes***

Hazelnut Crème Brulee

8

### ***Croquant au Chocolat et Banane Caramelisée***

Caramelized Hot Banana Tart with Molten Chocolate

9

### ***Assiette de Fruits Frais***

Fresh Fruit Plate

8

### ***Gateau de Fromage Aux Fraises***

Strawberry Cheesecake

7

### ***Assortiment de Sorbets***

Assorted Homemade Sorbets

7

### ***Tourte Chaude au Chocolat "Flyer"***

"Flyer" Hot Chocolate Cake with Raspberry Sauce

(Allow 20 minutes)

9

### ***Tarte Tatin***

Apple Tart with Vanilla Ice Cream

9

### ***Soufflé au Chocolat Blanc***

White Chocolate Souffle with Sorbet

10

### ***Coupe Romanoff***

Home Made Vanilla Ice Cream with

Strawberries and Whipped Cream

8

### ***Banana Split***

Vanilla Ice Cream with Banana, Flyer

Chocolate Sauce and Whipped Cream

8

### ***\*Orange Sonia Bomb***

Orange Sorbet with Pear William Brandy

10

### ***\*Irish Coupe***

Vanilla Ice Cream with Irish Whiskey

10

### ***\* Seppi's Margarita Sister***

Lemon Sorbet with Cuervo Tequila

10

### ***Sunday Brunch Coupe***

Chocolate Ice Cream with Whipped Cream

And Fresh Raspberries

8

\* Contains Alcohol

01/09