

# Truffles

From the French Charcuterie, LES TROIS PETITS COCHONS, our Grand Award winning patés:

<b>PATÉ DE CAMPAGNE</b> the traditional spicy country paté, coarsely ground.	4.75	<b>MOUSSE TRUFFÉE</b> rich truffle mousse laced with Pineau and Sherry wine.	5.50	<b>SAUCISSON A L'AIL</b> Parisian garlic sausage.	4.75
<b>PATÉ AU POIVRE VERT</b> with green peppercorns and Cognac.	4.75	<b>PATÉ FORESTIERE</b> with chicken livers and wild mushrooms (cepes).	5.50	<b>*L'ASSIETTE DES 3 PETITS COCHONS</b> for wine tasters or big appetites, all of the above and more.	23.00

All plates are garnished with cornichons, the delightful miniature French gherkins.

## APPETIZERS

<b>Artichaut Vinaigrette</b> a fresh steamed artichoke served with vinaigrette dressing.	4.00	<b>Caponata</b> a cold marinated salad of eggplant, capers, celery, pine nuts and tomatoes.	4.50	<b>Melanzana Romano</b> eggplant crêpes filled with ricotta and romano cheeses and tomatoes.	4.75
<b>Quiche Lorraine</b> traditional bacon, cheese, eggs and onions in pastry.	4.25	<b>Melon y Prosciutto</b> seasonal melon with spiced ham on a bed of lettuce.	6.00	<b>Escargots Bourguignon</b> snails in the traditional sauce.	5.25
<b>Avocado Vinaigrette</b> slices of garden ripe avocado with vinaigrette.	4.00	<b>Fresh Asparagus Vinaigrette</b> (in season)	4.50	<b>Smoked Half Trout</b> smoked half trout garnished with lettuce and tomato.	5.75

<b>SOUPS:</b>	<b>Soup du Jour</b>	2.75	<b>Soupe à l'Oignon</b>	3.25
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## PASTA

<b>Fettuccine with Truffles</b>	10.75	<b>Fettuccine Alfredo</b> noodles al denté in the traditional cheese and cream sauce.	8.50	<b>Linguine Carbonara</b> linguine al denté, bacon, eggs and cheese in a creamed scallion sauce.	8.50
<b>Paglia e Fieno</b> (straw and hay) green and white noodles, butter, heavy cream, ham, prosciutto and peas, parmesan cheese.	8.95	<b>Primavera</b> delicate vermicelli tossed with carrots, zucchini, green peas, broccoli, scallions and celery.	8.50	<b>Linguine al Pesto Genovese</b> basil, garlic, olive oil, cheese.	8.95

## ENTREES

<b>Fish du Jour</b>	Priced accordingly	<b>Whole Smoked Trout</b> Idaho trout smoked to perfection.	7.95	<b>Escalopine Pizzaiola</b> medallions of veal sautéed in white wine, tomatoes, peppers and mushrooms.	8.95
<b>Filet of Sole Meuniere or Amandine</b>	9.95	<b>Crêpe du Jour</b> a delicate crêpe with special filling du jour.	5.95	<b>Frittata de Primavera</b> crisp Italian omelette of a perfect blend of mixed vegetables in marinara sauce.	7.95
<b>Poulet Gismonda</b> breast of chicken sautéed and served over a bed of creamed spinach.	8.95	<b>Omelettes du Jour</b> delicate omelettes filled with your choice of cheese, bacon or cheese and onion. * TRUFFLE add 5.00 * CAVIAR add 3.00	5.95	<b>Foie de Veau Vinaigrette or Broiled</b>	8.95
<b>Poulet au Poivre</b> sautéed breasts of chicken in brandy, light cream and peppercorns.	8.95	<b>Stir-Fried Fresh Mixed Vegetables</b>	6.75	calves liver sautéed or broiled with carrots, potato puffs and string beans.	
<b>Poulet au Citron</b> sautéed breasts of chicken in white wine, lemon and butter.	8.95	<b>Quiche Lorraine</b> traditional bacon, cheese, eggs and onions in pastry.	5.50	<b>Hamburger Provencale</b> freshly ground chopped beef with ratatouille on French garlic bread.	5.75
		<b>Frittata Italiano</b> crisp Italian omelette of peppers, onions, sausages and marinara sauce.	7.95	<b>Regular Hamburger</b>	4.95
				<b>Cheeseburger</b>	5.25

## SALADS

<b>Salade Nicoise</b>	6.95	<b>Fresh Fruit and Cottage Cheese</b>	6.95	<b>Chunky Chicken</b>	6.95
<b>Fresh Fruit Plate</b> includes various exotic fruits from all over the world as the seasons change.	6.95	<b>Caponata</b>	5.95	<b>Chef's Salad</b>	6.95
		<b>Endive Salad</b> with hearts of palm and artichoke hearts.	6.50	<b>Spinach and Mushrooms</b>	6.85

## DESSERTS

<b>Chocolate Walnut Pie</b>	3.00	<b>Cheesecake</b>	3.00	<b>Lemon Mousse Pie</b>	3.00
<b>Chocolate Mousse Cake</b>	3.00	<b>Pecan Pie</b>	3.00	<b>French Apple Pie</b>	3.00
<b>Chocolate Truffle Torte</b>	3.00	<b>Black Swan Gateau</b>	3.00	<b>Fruit and Cheese Platter</b> (for two)	7.75 9.75
		<b>Valencia Orange Bunt</b>	3.00		

## EXTRAS

<b>French Fries</b>	1.75
<b>Green Salad</b>	1.50
<b>Sautéed Zucchini</b>	1.75
<b>Snow Peas</b>	2.75

## BEVERAGES

<b>Espresso</b>	1.50
<b>Cappuccino</b>	1.95
<b>IRISH COFFEE</b>	3.25
<b>Pot of Coffee</b>	1.35
<b>Pot of Tea</b>	1.10
<b>Carafe of Wine</b>	8.75
<b>Half Carafe</b>	5.25
<b>Soft Drink</b>	1.50

## ICE CREAM

<b>Pistachio</b>	1.85
with Amaretto	2.95
<b>Chocolate</b>	1.85
with Amaretto	2.95
<b>Vanilla</b>	1.85
with Amaretto	2.95
<b>Tartufo</b>	3.75

Please request our Wine List

Ask for the Chef's Specials

Open for Lunch at 11:30 A.M.  
Serving Dinner from 6:00 P.M.-2:00 A.M.  
Open until 4:00 A.M.

The essence of culinary perfection is time.  
We kindly ask your indulgence.

Our chef creates various  
outstanding specials for your  
enjoyment—both entrees and  
special desserts.



