

LITTLE FROG

DINNER MENU

MARCH - APRIL 2018

TAPAS

JAMON IBERICO, GARLIC BAGUETTE	10.
COMTÉ FRITTERS	10.
BLISTERED SHISHITO PEPPERS	10.
TIGER SCAMPI, SEA SALT	10.
TAPAS PLATTER, PICK 3 FROM ABOVE:	27.

OYSTERS

LONG ISLAND OR EAST COAST
Six for 21.
(Mignonette sauce & Lemon)

ENTREES

YELLOW FIN TUNA TARTARE* Seaweed salad, wasabi dressing, sesame tuile	22.
FROG'S LEGS, AIL ET PERSIL Garlic, parsley, tatsoi greens	16.
ASPARAGUS VOL AU VENT Nested in a pastry shell, Hollandaise mousseline sauce	16.
RAVIOLI AUX PIGNONS Sage, pignoli nuts, broccoli rabe, sweet garlic	16/25.
DUCK LIVER FOIE GRAS PARFAIT Rhubarb jam, grilled levain bread	15.

ROASTED CHÈVRE Breaded goat cheese, arugula, fennel, sun dried tomatoes	15.
LITTLE FROG SALAD Haricot vert, baby head lettuce, fresh Vermont goat cheese	15.
ARTICHOKE, FENNEL, PECORINO Braised baby artichokes, fresh herbs, virgin olive oil	15.
ONION SOUP GRATINÉE Gruyère cheese and croûton	12.
SOUPE DU JOUR	12.

BUTCHER'S CHOICES

STEAK TARTARE* Capers, onions, cornichons, mustard, hand cut French fries	25.
PORK T-BONE, HERBES DE PROVENCE Sauteed haricots verts, garlic & shallots	29.
ROASTED CHICKEN "SOUS LA BRIQUE" Crisp free range half chicken, (boneless), creamy mushroom polenta	25.
STEAK FRITES 10 oz. aged NY strip steak, hand cut French fries	33.
STEAK AU POIVRE 10 oz. aged NY strip steak, hand cut French fries, black peppercorn & brandy sauce	36.
FILET MIGNON A LA PLANCHA Rösti potato cake, Choron sauce or au poivre sauce	39.
RACK OF LAMB FOR ONE Merguez sausage, couscous	42.
FROGGER BURGER Pat LaFreida blend, Cabot cheddar, charred red onion, maple bacon, Choron house sauce, hand cut French fries	21.

SPRING & VEGETARIAN

GREEN RISOTTO Peas, spinach, parsley, courgettes, a 100% vegetarian dish made with Arborio rice and vegetable broth (Parmesan cheese optional)	25.
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SPECIALITY OF THE HOUSE

HALF YOU, HALF ME

CANARD LAQUÉ AUX ÉPICES D'ORIENT
Whole Normandy Duck, Bourbon-Orange flambé,
Asian spices, tatsoi greens, Kumquats
79.

FROM THE SEA

SALMON A LA PLANCHA Spinach, lentils, aged balsamic	29.
WHOLE GRILLED BRANZINO (boneless) Arugula, tobiko caviar beurre blanc, grilled lemon	29.
MOULES FRITES "MARINIÈRES" Steamed mussels in white wine, garlic & shallots	25.
TIGER SCAMPI "AU PERNOD" Herb risotto, Pernod spiked red pepper-tomato coulis	38.

SIDES

Pommes Frites: Homemade Hand cut French fries	10.
Sauteed Wild Mushrooms, Garlic Persillade	13.
Macaroni Gratin: Béchamel & Cheese	10.
Sauteed Spinach	12.
Grilled Asparagus, olive oil	14.

Extra Charges: - Share Main Course	4.
- Garnish substitute for Main Course	4.
- Extra Fougasse home baked Bread	3.

Chef de Cuisine, Xavier Monge

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BUY-OUTS, BREAKFAST, LUNCH,
BRUNCH OR DINNER, PLEASE INQUIRE
FRANCOIS@LITTLEFROGNYC.COM**



Burger: Pat LaFreida Meats
Pork: Heritage USA
Chicken & Duck: D'Artagnan
Eggs: Breys Farm, all natural
Meat: Piccinini Bros.

*Warning: consuming raw or under cooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness. Please consume with care

20% Gratuities will be added on parties of 5 and more. Please let us know about any allergies or food restrictions you might have, it is important for us to look after you the best way possible



WINE MENU

Most of our carefully chosen wines are sustainable, biodynamic or organic

CHAMPAGNE

PROSECCO CONEGLIANO VALDOBBIADENE 45. Zardetto (glera), 750ml
LAURENT PERRIER "LA CUVÉE" BRUT NV 75. (chardonnay, pinot noir, pinot meunier) 750 ml
PIERRE GIMONNET & FILS BRUT 1ER CRU 2008 110. Blanc de Blancs, Cuvée Fleuron (chardonnay) 750 ml
EGLY OURIET GRAND CRU BRUT TRADITION 135. (chardonnay, pinot noir) 750 ml
LAURENT PERRIER BRUT "CUVÉE ROSÉ" 135. (pinot noir) 750ml

ROSÉS

BANDOL 2016 65. Domaine La Bastide Blanche (mourvèdre)
SANCERRE 2016 49. Domaine Reverdy-Ducroux (pinot noir)
CÔTEAUX D'AIX 2016 42. Chateau Pigoudet (cinsault blend)

WHITES

RIESLING CATHERINE AUTHER 2015 39. Alsace, France
FRANK FAMILY CHARDONNAY 2015 75. Napa Valley California
CHATEAU GRAVILLE LACOSTE GRAVES 2015 62. White Bordeaux (sauvignon blanc blend)
CLOS HENRI SAUVIGNON BLANC 2015 49. Wairau Valley, Marlborough, New Zealand
POUILLY FUMÉ GUY BAUDIN 2015 59. Les Charmes (sauvignon blanc)
SANCERRE FRANÇOIS CROCHET 2016 55. Les Perrois (sauvignon blanc)
CHEVERNY DOMAINE SALVARD 2016 49. Loire Valley (sauvignon blanc)
SAVOIE "ABYMES" 2015 39. Jean Perrier et Fils, "cuvée gastronomique" (jacquère)
BANDOL BLANC LA BASTIDE BLANCHE 2015 65. Cuvée Estagnol (clairette-ugni blanc)
CHATEAUNEUF DU PAPE BLANC 2014 99. Domaine Raymond Usseglio (pure roussanne)
POUILLY-FUISSÉ 2016 69. Domaine Louis jadot (chardonnay)
SAINT ROMAIN 2013 79. Domaine Taupenot-Merme (chardonnay)
ARBOIS DOMAINE DU PELICAN 2013 90. Jura (chardonnay)
E PROVE DOMAINE MAESTRACCHI 2016 33. Calvi, Corsica (vermentino)

HALF 375

CHATEAU ST. ANDRÉ CORBIN ST. EMILION 2015 24. Red bordeaux (Merlot blend)
SAUTERNES CHATEAU FILHOT 2011 45. Sweet Bordeaux (sauvignon, semillon, muscadelle)

SOMMELIER'S RED PICK:

PIEDRASASSI SYRAH 2016 55. Lompoc, Santa Barbara County, California Thick, a tad gamy, rustic, savory finish with explosive fruit, some matiness on the nose. A true rich, cool climate, California syrah.

REDS

FROG PRINCE, KULETO ESTATE 2014 52. Napa Valley (red blend)
VOLKER EISELE FAMILY ESTATE 2012 109. Napa Valley (cabernet sauvignon)
BISHOP PEAK CABERNET SAUVIGNON 2015 59. Talley vineyards, Paso Robles, CA
MAISON L'ENVOYÉ PINOT NOIR 2014 75. The Attaché, Willamette Valley Oregon
DOMAINE DE LA CÔTE PINOT NOIR 2014 95. Santa Rita Hills California
HIRSCH PINOT NOIR 2014 155. San Andreas California
JULIENAS CHATEAU DES CAPITANS 2015 47. Beaujolais cru (gamay)
MOULIN A VENT CLOS DE ROCHEGRÈS 2015 75. Chateau des Jacques Beaujolais cru (gamay)
MORGON COTE DE PY 2016 99. Domaine Foillard Beaujolais cru (gamay)
BANDOL 2015 65. Domaine La Bastide Blanche (mourvèdre)
GIGONDAS VIEILLES VIGNES 2015 59. Domaine Saint Damien (grenache blend)
CHATEAUNEUF DU PAPE "TRÈS VIEILLES VIGNES" 2012 105. Domaine Mourre du Tendre (grenache blend) 2012
PIC SAINT LOUP CLOS MARIE 2014 45. l'Olivette (Languedoc carignan-grenache-syrah blend)
CROZES-HERMITAGE 2014 69. "Le Rouvre", Yann Chave (sirah)
DOMAINE GRAMENON 2015 75. Côtes du Rhône Sierra du Sud (grenache blend)
CÔTE-RÔTIE "BLONDE DU SEIGNEUR" 2012 145. Domaine Georges Vernay (northern Rhône syrah)
SAINT-JOSEPH GUY FARGE 2013 72. Passion de Terrasses (syrah)
PATRIMONIO ROUGE 2013 70. Domaine Yves Lecchia, Corse (niellucciu)
NUITS SAINT GEORGES LES FLEURIÈRES 2012 125. Dominique Mugneret (Burgundy, pinot noir)
FIXIN CÔTE DE NUITS 2014 79. Michel Magnien (Burgundy, pinot noir)
GEVREY CHAMBERTIN "LA JUSTICE" 2014 115. Domaine Philippe Charlopin (Burgundy pinot noir)
CÔTES DE NUITS VILLAGES 2014 69. Domaine Gachot-Monot (pinot noir)
MOREY ST. DENIS 1ER CRU 2014 159. "Les Chaffots" Michel Magnien (Burgundy, pinot noir)
CHATEAU FRANC GRACE-DIEU 2010 69. Saint Emilion (merlot blend)
CHATEAU TOURTEAU CHOLLET 2010 52. Graves (cabernet blend)
CHATEAU LARRIVET HAUT BRION 2012 95. Graves Pèssac-Leognan (cabernet merlot blend)
CHATEAU SOCIANDO-MALLET 2009 115. Haut-Medoc (cabernet blend)
CHATEAU LA CROIX DE BEAUCAILLOU 2012 110. Saint Julien (cabernet blend)
CHATEAU BRANE CANTENAC 2012 195. Margaux (cabernet sauvignon blend)
MALBEC FINCA PIRCAS 2014 69. Familia Mayol, High altitude, Mendoza
BARBARESCO 2013 85. Castello di Neive (nebbiolo)
BAROLO "FRASCHIN" 2012 95. Bricco San Pietro, Manzone (nebbiolo)
ROERO "PRACHIOSSO" 2013 49. Dominico Negro, Piemonte (nebbiolo)

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