

# LITTLE FROG

## DINNER MENU WINTER 2018

### OYSTERS

Long Island\* or East Coast\*  
six for 20.

### MUNCHIES

Avocado multi-grain tartine	9.
Comté Fritters	9.
Shishito Peppers, blistered, sweet sauce	9.
Fig & Ricotta Cheese Toast, Balsamic Glaze	9.
Munchie Platter, all of the above + 3 oysters	45.

### MOULES FRITES

MARINIÈRES "VIN BLANC"	25.
White wine, shallots, garlic, fresh herbs "mild"	
ESPAGNOLES "ÉPICÉES"	27.
Chorizo, garlic, shallot, pimenton, "lightly spicy"	

### SMALL PLATES

Fluke Crudo*	19.
Leche de tigre, avocado, mango, sumac	
Yellow Fin Tuna Tartare*	20.
Seaweed salad, wasabi dressing, sesame tuile	
Octopus Salad, Squid Ink Sauce	19.
Baby arugula, oven dried cherry tomatoes, fennel	
Escargots Fricassée	16.
Mini French porcini ravioli, parsnip purée, garlic cream	
Duck Liver Foie Gras Parfait	16.
Griottes cherries, grilled levain bread	

Lamb Meatballs	16.
Mediterranean spices, smoked tomato jus, labneh	
"Sabodet" warm Garlic Sausage	15.
Le Puy braised lentils, French virgin olive oil dressing	
Little Frog Salad	15.
Haricot vert, baby head lettuce, fresh Vermont goat cheese	
Frisée aux Lardons	14.
Bacon lardons, poached egg, tarragon-sherry vinaigrette	
Onion Soup Gratinée	12.
Gruyère cheese and croûton	
Soupe du jour	M.P.

### BUTCHER'S CHOICES

Steak au Poivre	37.
Black peppercorn & brandy sauce, French fries	
Steak Frites	29.
Hand cut French fries	
Filet Mignon "à la plancha"	39.
Wilted kale, side of LF Choron sauce	
Gipsy Lamb Shank	38.
Braised with oranges & harissa, mushroom & peas risotto	
Frogger Burger	21.
Pat LaFreida blend, Cabot cheddar, charred red onion, maple bacon, Choron house sauce, hand cut French fries	

Steak Tartare*	26.
Capers, onions, cornichons, mustard, hand cut French fries	
Coq au Vin Classique	30.
Braised chicken in red wine (dark meat only), pearl onions, carrots, bacon lardons, mashed potato	
Chicken "roasted sous la brique"	28.
Crisp free range half chicken (boneless), rösti potato cake, mushrooms "à la crème"	

### FISH

"A la plancha" Artic Char	29.
English peas & Vidalia onion medley, red wine braised cabbage	
"Grilled" whole Dorade	28.
Arugula, tobiko caviar beurre blanc, grilled lemon	
Lobster Mac & Cheese "Thermidor"	29.
Coquille pasta, lobster bisque, béchamel & brandy	

### VEGETARIAN

Risotto: English Peas, yellow squash & wild mushrooms, 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, kale, Seckel pears  
79.

### SIDES

Pommes Frites: Homemade Hand cut French fries	10.
Sauteed Wild Mushrooms, Garlic Persillade	13.
Macaroni Gratin: Béchamel & Cheese	10.
Roasted Cauliflower: Béchamel, Gruyère Cheese Gratiné	12.
Garlicky Lacinato Kale	12.
Roasted Brussels Sprouts, Agrodolce Glaze	13.

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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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

RESERVATIONS ON RESY

# WINE MENU

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

## CHAMPAGNE

<b>PROSECCO CONEGLIANO VALDOBBIADENE</b> 45. Zardetto (glera), 750ml
<b>LAURENT PERRIER "LA CUVÉE" BRUT NV</b> 75. (chardonnay, pinot noir, pinot meunier) 750 ml
<b>PIERRE GIMONNET &amp; FILS BRUT 1ER CRU 2008</b> 110. Blanc de Blancs, Cuvée Fleuron (chardonnay) 750 ml
<b>LAURENT PERRIER ULTRA BRUT NV</b> 105. Zero Dosage (chardonnay-pinot noir blend) 750ml
<b>EGLY OURIET GRAND CRU BRUT TRADITION</b> 135. (chardonnay, pinot noir) 750 ml
<b>LAURENT PERRIER BRUT "CUVÉE ROSÉ"</b> 135. (pinot noir) 750ml

## ROSÉS

<b>BANDOL 2016</b> 65. Domaine La Bastide Blanche (mourvèdre)
<b>SANCERRE 2016</b> 49. Domaine Reverdy-Ducroux (pinot noir)

## WHITES

<b>RIESLING CATHERINE AUTHER 2015</b> 45. Alsace, France
<b>FRANK FAMILY CHARDONNAY 2015</b> 75. Napa Valley California
<b>CHATEAU GRAVILLE LACOSTE GRAVES 2015</b> 62. White Bordeaux (sauvignon blanc blend)
<b>POUILLY FUMÉ GUY BAUDIN 2015</b> 59. Les Charmes (sauvignon blanc)
<b>SANCERRE FRANÇOIS CROCHET 2016</b> 55. Les Perrois (sauvignon blanc)
<b>SAVOIE "ABYMES" 2015</b> 39. Jean Perrier et Fils, "cuvée gastronomique" (jacquère)
<b>BANDOL BLANC LA BASTIDE BLANCHE 2015</b> 65. Cuvée Estagnol (clairette-ugni blanc)
<b>CHATEAUNEUF DU PAPE PUR ROUSSANNE 2014</b> 115. Domaine Raymond Usseglio (roussanne)
<b>HAUTES CÔTES DE NUITS "MONOPOLE" 2014</b> 69. Fontaine Saint Martin, Michel Gros (chardonnay)
<b>MERCUREY 1ER CRU MAISON CHANZY 2014</b> 79. Clos du Roy (chardonnay)
<b>RULLY CÔTE CHALONNAISE 2014</b> 52. Montmorin, Domaine Jean Chartron (chardonnay)
<b>SAINT ROMAIN 2013</b> 79. Domaine Taupenot-Merme (chardonnay)
<b>MEURSAULT "LES PIERRES" 2015</b> 115. Domaine Jean Chartron (chardonnay)
<b>ARBOIS DOMAINE DU PELICAN 2013</b> 90. Jura (chardonnay)
<b>E PROVE DOMAINE MAESTRACCHI 2016</b> 45. Calvi, Corsica (vermentino)

## HALF 375

<b>CHATEAU GRAVILLE LACOSTE GRAVES 2015</b> 24. White Bordeaux (sauvignon blanc blend)
<b>CHATEAU ST. ANDRÉ CORBIN ST. EMILION 2015</b> 24. Red bordeaux (Merlot blend)
<b>SAUTERNES CHATEAU FILHOT 2011</b> 45. Sweet Bordeaux (sauvignon, semillon, muscadelle)

## REDS

<b>FROG PRINCE, KULETO ESTATE 2014</b> 55. Napa Valley (red blend)
<b>VOLKER EISELE FAMILY ESTATE 2012</b> 109. Napa Valley (cabernet sauvignon)
<b>MAISON L'ENVOYÉ PINOT NOIR 2014</b> 75. The Attaché, Willamette Valley Oregon
<b>DOMAINE DE LA CÔTE PINOT NOIR 2014</b> 95. Santa Rita Hills California
<b>HIRSCH PINOT NOIR 2014</b> 155. San Andreas California
<b>JULIENAS CHATEAU DES CAPITANS 2015</b> 47. Beaujolais cru (gamay)
<b>BANDOL 2015</b> 65. Domaine La Bastide Blanche (mourvèdre)
<b>GIGONDAS "VIEILLES VIGNES" 2015</b> 59. Domaine Saint-Damien (grenache blend)
<b>CHATEAUNEUF DU PAPE "TRÈS VIEILLES VIGNES" 2012</b> 105. Domaine Mourre du Tendre (grenache blend) 2012
<b>PIC SAINT LOUP CLOS MARIE 2014</b> 47. l'Olivette (Languedoc carignan-grenache-syrah blend)
<b>CROZES-HERMITAGE 2014</b> 69. "Le Rouvre", Yann Chave (sirah)
<b>DOMAINE GRAMENON 2015</b> 75. Côtes du Rhône Sierra du Sud (grenache blend)
<b>CÔTE-RÔTIE "BLONDE DU SEIGNEUR" 2012</b> 145. Domaine Georges Vernay (northern Rhône syrah)
<b>SAINT-JOSEPH GUY FARGE 2013</b> 72. Passion de Terrasses (syrah)
<b>PATRIMONIO ROUGE 2013</b> 70. Domaine Yves Lecchia, Corse (niellucciu)
<b>NUITS SAINT GEORGES LES FLEURIÈRES 2012</b> 125. Dominique Mugneret (Burgundy, pinot noir)
<b>IRANCY "PALOTTE" 2012</b> 69. Jean Pierre Colinot (Burgundy, pinot noir)
<b>FIXIN CÔTE DE NUITS 2014</b> 79. Michel Magnien (Burgundy, pinot noir)
<b>GEVREY CHAMBERTIN "LA JUSTICE" 2014</b> 115. Domaine Philippe Charlopin (Burgundy pinot noir)
<b>CÔTES DE NUITS VILLAGES 2014</b> 69. Domaine Gachot-Monot (pinot noir)
<b>MOREY ST. DENIS 1ER CRU 2014</b> 159. "Les Chaffots" Michel Magnien (Burgundy, pinot noir)
<b>CHATEAU FRANC GRACE-DIEU 2010</b> 69. Saint Emilion (merlot blend)
<b>CHATEAU LARRIVET HAUT BRION 2012</b> 95. Graves Pèssac-Leognan (cabernet merlot blend)
<b>CHATEAU SOCIANDO-MALLET 2009</b> 115. Haut-Medoc (cabernet blend)
<b>CHATEAU PEDESCLAUX 2012</b> 90. Pauillac (cabernet-merlot blend)
<b>CHATEAU LA CROIX DE BEUCAILLOU 2012</b> 110. Saint Julien (cabernet blend)
<b>CHATEAU BRANE CANTENAC 2012</b> 195. Margaux (cabernet sauvignon blend)
<b>MALBEC FINCA PIRCAS 2014</b> 69. Familia Mayol, High altitude, Mendoza
<b>TIKAL PATRIOTA 2014</b> 52. Mendoza, Argentina (Bonarda & Malbec)
<b>BARBARESCO 2013</b> 85. Castello di Neive (nebbiolo)
<b>BAROLO "FRASCHIN" 2012</b> 75. Bricco San Pietro, Manzone (nebbiolo)

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## SOMMELIER'S RED PICK:

**ROAIX DOMAINE PIQUE BASSE 2012** 49.  
Côtes du Rhône Roaix Cuvée l'As de Pique, 100% naturally and organically grown, intense, robust, dark, full, packed with black fruits, berries, hint of rosemary & sage. Big finish. 5 years old + showing his best. (grenache blend)