

LITTLE FROG

DINNER MENU

SUMMER 2017

OYSTERS

Long Island or East Coast
six for 19.

MUNCHIES

Avocado multi-grain tartine	8.
Comté fritters	9.
Shishito peppers, blistered, sweet sauce	9.
Munchie Platter, all of the above + 3 oysters	35.

MOULES FRITES

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

SMALL PLATES

Cod Ceviche*	16.	Lamb Meatballs	14.
Leche de tigre, lime, cilantro, taro chips		Mediterranean spices, smoked tomato jus, labneh	
Salmon Tartare*	16.	House Smoked Pork Belly	15.
Lemon sabayon, capers, crispy quinoa		Sauteed corn, shishito peppers, cider glaze, mustard seeds	
Grilled Octopus	18.	Little Frog Salad	15.
Romesco, Pecorino, fennel, arugula, olives		Haricot vert, baby head lettuce, aged chèvre	
Escargots Fricassée	16.	Gem Hearts	14.
Mini French porcini ravioli, asparagus, garlic persillade butter		Buttermilk Blue, tarragon, cherry tomato, crumbled bacon	
Duck Liver Foie Gras Parfait	16.	Onion Soup Gratinée	12.
Griottes cherries, grilled levain bread		Gruyère cheese and croûton	

BUTCHER'S CHOICES

Steak Tartare*	25.	Chicken "roasted sous la brique"	27.
Parmesan, capers, mustard oil, mâche greens		Crisp free range organic half chicken, (boneless), rösti potato cake, chimichurri persillade	
Steak au Poivre	39.	Berkshire Pork T-Bone	35.
Black peppercorn & brandy sauce, French fries		Blistered Shishito peppers, mushrooms, Charcutière	
Steak Frites	29.	Frogger Burger	19.
Hand cut French fries		Cabot cheddar, charred red onion, maple bacon, LF choron	
Filet Mignon "à la plancha"	39.		
Lecinato kale sauteed with garlic, LF Choron sauce			

FISH

"A la plancha" Yellowfin Tuna Loin	32.
Organic quinoa salad, cranberries, pecans, red pepper coulis	
"Grilled" whole Dorade	26.
Arugula, tobiko caviar beurre blanc, grilled lemon	

VEGGIE

Vol au vent "summer harvest"	25.
Fava beans, asparagus, English peas, shitake mushrooms, watercress, on a fluffy pastry shell, our 100% vegetarian dish	

SIDES

Pommes Frites: Hand cut French fries	9.	Sauteed spinach plain or with garlic	13.
Farro: sautéed with mushrooms, spinach, pecans, aged balsamic vinegar	15.	Asparagus: grilled, drizzle of French olive oil	13.
Macaroni Gratin: Béchamel & cheese	9.	Bistro Haricots Verts: plain, steamed or sautéed with fresh garlic	12.

DESSERTS

THE CLASSICS

Floating Island: crème Anglaise	12.
Crème Caramel: classique	10.
Thin warm Apple tart: with crème fraîche	13.
Café Liégeois: espresso, coffee ice cream, Chantilly	12.

Chef de Cuisine, Xavier Monge

TO SHARE & CELEBRATE

FROGGER SUNDAE	19. for 2 - 30. 4 persons+
	Topped with mini gumshoes, brownies, cherries, roasted almonds, butterscotch & chocolate sauce, Chantilly whipped cream, sparkler on demand
SKINNY "BEACH" FROGGER	32. serves 4 persons
	Sorbets trio: strawberry, mango, papaya, fresh berries, topped with a split of Moscato d'Asti Spumante, sparkler on demand



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: RESY

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

CHAMPAGNE

CRÉMANT DE BOURGOGNE Jean Noël Gagnard, Grand Lys (pinot noir), 750ml	65.
PROSECCO CONEGLIANO VALDOBBIADENE Zardetto (glera), 750ml	45.
LAURENT PERRIER CHAMPAGNE Brut NV, 750 ml	85.
LAURENT PERRIER CHAMPAGNE Ultra Brut Zero Dosage (chardonnay-pinot noir blend) The skinny Champagne without sugar! 750ml	155.
LAURENT PERRIER CUVÉE ROSÉ Brut (pinot noir) 750m	125.

ROSÉ

BANDOL 2015 Domaine du Gros Noré (mourvèdre)	65.
SANCERRE 2016 Domaine Reverdy-Ducroux (pinot noir)	49.
CÔTEAUX D'AIX-EN-PROVENCE 2016 Chateau Pigoudet, Classic (cinsault blend)	55.
E PROVE, CORSICA 2016 Domaine Maertracci (Sciaccarellu/Niellucciu)	52.
MAGNUM CÔTEAUX VAROIS EN PROVENCE 2016 Chateau Trians, (grenache blend)	85.

WHITES

POUILLY FUMÉ 2015 Serge Dagueneau et Filles (sauvignon blanc)	60.
MUSCADET SÈVRE ET MAINE 2015 Domaine La Pépière "Clos des Briords" (melon de bourgogne)	48.
SANCERRE "BUÉ" 2015 Domaine François Millet	55.
APREMONT VIN DE SAVOIE 2014 Jean Perrier et Fils, "cuvée gastronomique" (jacquère)	48.
PINOT GRIGIO 2016 Muri-Gries, Alto Adige, Italy	45.
GRILLO CAVALLO DELLE FATE 2015 Tasca, Tenuta Regaleali, Sicilia DOC	49.
BANDOL BLANC LA BASTIDE BLANCHE 2015 Cuvée Estagnol (clairette-ugni blanc)	65.
CHATEAUNEUF DU PAPE PUR ROUSSANNE 2014 Domaine Raymond Usseglio (roussanne)	115.
E PROVE 2014 Domaine Maertracci, Corsica (vermentino)	47.
HAUTES CÔTES DE NUITS "MONOPOLE" 2014 Fontaine Saint Martin, Michel Gros (chardonnay)	69.
MERCUREY 1ER CRU MAISON CHANZY 2014 Clos du Roy (chardonnay)	79.
RULLY CÔTE CHALONNAISE 2014 Montmorin, Domaine Jean Chartron (chardonnay)	52.
SAINT ROMAIN 2013 Domaine Taupenot-Merme (chardonnay)	79.
MEURSAULT DOMAINE 2014 Domaine Jean Chartron "Les Pierres" (chardonnay)	115.
ARBOIS DOMAINE DU PELICAN 2013 Jura (chardonnay)	90.
PINOT GRIS GRAND CRU 2013 Domaine Meyer-Fonne, "Kaefferkoff", Alsace	95.

HALF 375

CHAMPAGNE FLEURY BRUT Carte Rouge (blanc de noir)	59.
CHATEAU GRAVILLE LACOSTE GRAVES 2015 white Bordeaux (sauvignon blanc blend)	24.
CHATEAU ST. ANDRÉ CORBIN ST. EMILION 2014 Red bordeaux (Merlot blend)	24.
SAUTERNES CHATEAU FILHOT 2011 Sweet Bordeaux (sauvignon, semillon, muscadelle)	45.

REDS

FROG PRINCE, KULETO ESTATE 2014 Napa Valley red blend	52.
MAISON L'ENVOYÉ PINOT NOIR 2013 The Attaché, Willamette Valley	75.
HIRSCH VINEYARD 2012 San Andreas Fault (pinot noir)	155.
BANDOL LA BASTIDE BLANCHE 2013 Single vineyard "L'Estagnol" (mourvèdre)	55.
MORGON JEAN FOILLARD 2014 Côte de Py (gamay)	85.
CHATEAUNEUF DU PAPE TRÈS V VIGNES Chateau du Mourre du Tendre 2012 (grenache blend)	105.
VACQUERAS CHATEAU DES ROQUES 2014 Hameau des Roques (grenache blend)	65.
CROZES-HERMITAGE 2014 "Le Rouvre", Yann Chave (sirah)	69.
DOMAINE GRAMENON 2015 Côtes du Rhône Sierra du Sud (grenache blend)	75.
CÔTE-RÔTIE CLUSEL-ROCH 2013 "Classique" (syrah)	125.
BRÉZÈME, DOMAINE LOMBARD 2014 Cuvée Eugène de Monicault (syrah)	65.
PATRIMONIO ROUGE 2013 Domaine Yves Lecchia, Corse (niellucciu)	70.
GOTES DE MONTSANT 2012 Portal del Priorat (carignan, grenache red)	52.
NUITS ST GEORGES DOMINIQUE LAURENT 2011 Les Deux Cerisiers Vieilles Vignes (pinot noir)	99.
VOSNE ROMANÉE 1ER CRU AUX BRÛLÉES 2012 Domaine Michel Gros (pinot noir)	155.
FIXIN CÔTE DE NUITS 2014 Michel Magnien (pinot noir)	79.
MERCUREY ROUGE 2014 Michel Juillot "Clos des Barraults" (pinot noir)	80.
CÔTES DE NUITS VILLAGES 2014 Domaine Gachot-Monot (pinot noir)	69.
MOREY ST. DENIS 1ER CRU 2012 "Les Chaffots" Michel Magnien (pinot noir)	155.
CHATEAU LARRIVET HAUT BRION 2012 Graves Pèssac-Leognan (cabernet merlot blend)	95.
CHATEAU FRANC GRACE-DIEU 2010 Saint Emilion grand cru (merlot blend)	69.
CHATEAU TOURTEAU CHOLLET 2010 Graves (cabernet-merlot blend)	52.
CHATEAU SOCIANDO MALLET 2009 Haut Medoc (cabernet blend)	155.
CHATEAU LA CROIX DE BEAUCAILLOU 2012 Saint Julien (cabernet blend)	110.
CHATEAU BRANE CANTENAC 2009 Margaux (cabernet sauvignon blend)	199.
SOPHENIA SYNTHESIS MALBEC 2013 Tupungato, Mendoza	79.
TIKAL PATRIOTA 2013 Mendoza, Argentina (Bonarda & Malbec)	52.
BARBARESCO 2013 Castello di Neive (nebbiolo)	85.
BARBERA D'ASTI SUPERIORE 2012 Azienda agricola Ezio T Terra di Noce (barbera)	50.
ROERO PRACCHIOSO DOCG 2013 Angelo Negro (nebbiolo)	70.
BAROLO DOCG CERETTO 2012 (nebbiolo)	99.

SOMMELIER'S PICK

ROAIX DOMAINE PIQUE-BASSE 2009 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. 8 years old showing his best. (grenache blend)	45.
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