

NEW YEAR'S EVE

3 COURSE PRIX FIXE 75. PER PERSON
ADD WINE PAIRINGS 120. PER PERSON

APPETIZERS CHOICES

HALF A DOZEN LOCAL OYSTERS MIGNONETTE

MINI TUNA TARTARE

GLASS OF CHATEAU GRAVILLE LACOSTE BORDEAUX GRAVES

NYS DUCK FOIE GRAS "AU TORCHON"

QUINCE JELLY, BRIOCHE TOASTS

GLASS OF SAUTERNES CHATEAU FILHOT

SEARED DIVER SEA-SCALLOPS

CAULIFLOWER MOUSSELINE, STURGEON CAVIAR

GLASS OF CHABLIS LAROCHE

ENTREES CHOICES

HALIBUT STEAK "EN PAPILOTE"

ARTICHOKES, SALSIFIS, FENNEL, TOBIKO FUME

GLASS OF CHEVERNY SAUVIGNON BLANC

VEAL T BONE, MOREL MUSHROOM SAUCE

TRUFFLE GRATIN DAUPHINOIS

GLASS OF GRENACHE SAINT CHINIAN CANET VALETTE

VEGAN WINTER COCOTTE "AUX TRUFFES"

ARTICHOKE, CELERIAC, PEAS, FENNEL, CHANTERELLES

GLASS OF ROSE DE PROVENCE OR A GLASS OF PINOT NOIR MICHEL MAGNIEN

@ LITTLE FROG

SUNDAY DECEMBER 31 2017
FROM 5 PM TO 11 PM

DESSERTS CHOICES

MEYER LEMON MERINGUE PIE

PASSION FRUIT COULIS, BLACK CURRANTS

GLASS OF PROSECCO ZARDETTO

LAVA CAKE, CALVADOS CARAMELIZED APPLES

OREO ICE CREAM & CHANTILLY

GLASS OF PORT DOW'S LBV



BUBBLY SELECTIONS

PROSECCO Brut Zardetto DOC	12./45.
LAURENT PERRIER Brut NV 187ml	23.
LAURENT PERRIER Brut la Cuvée 750ml	75.
LAURENT PERRIER Brut Zero Dosage 750ml	105.
LAURENT PERRIER Brut Rosé 750ml	155.
EGLY OURIET Brut Grand Cru Tradition 750 ml	135.
PIERRE GIMONNET & FILS Brut Premier Cru 2008	110.

PARTY FAVORS, COMPLIMENTARY BUBBLY AT MIDNIGHT* (*PRIX FIXE ONLY)

