

# LITTLE FROG

# THANKSGIVING

SERVING FROM 12NOON TO 8PM

## TAPAS TO SHARE

6 GRILLED CHEESE SANDWICHES  
6 SHRIMP, COCKTAIL SAUCE  
SHISHITO PEPPERS, AIOLI SAUCE, 39.

# 4 COURSES\*

# PRIX FIXE 55.

\*FIRST COURSE: GLASS OF BEAUJOLAIS NOUVEAU 2018  
GEORGES DUBOEUF (1 GLASS INCLUDED IN PRIX FIXE\*)

Home baked Corn Bread & Muffin

## APPETIZERS

LOBSTER MAC & CHEESE, "THERMIDOR"  
OR

GEM SALAD, BACON BITS, BUTTERMILK BLUE  
OR

PUMPKIN SOUP, BLACK TRUFFLE GNOCCHI, ROASTED PUMPKIN SEEDS

## MAIN COURSES

### THANKSGIVING TURKEY

#### BALLOTINE

ROASTED WHOLE & BONELESS  
ORGANIC CORN FED TURKEY  
STUFFED WITH CHESTNUTS, FOIE GRAS,  
APPLES, VEAL SAUSAGE, FRESH HERBS,  
AROMATS & SPICES

KID'S PORTION, 10 OR YOUNGER 20. (no sharing)

### TRIMMINGS

GIBLETS GRAVY  
CRANBERRY SAUCE  
MASHED POTATOES  
SWEET POTATOES  
BRUSSELS SPROUTS

OR

BONELESS FILET OF ARTIC CHAR, BRUSSELS SPROUTS,  
BRAISED CABBAGE, MASHED POTATOES, AGED BALSAMIC GLAZE

OR

ROASTED WINTER ROOT VEGETABLES RISOTTO  
KALE, SPINACH AND CAVE AGED VERMONT CHEDDAR

## DESSERTS

WARM THIN APPLE TART,  
CARAMEL ICE CREAM

OR

NEW YORK FLOATING ISLAND,  
BOURBON CRÈME ANGLAISE

OR

THANKSGIVING POACHED PEAR IN MULLED WINE  
NOUGAT GLACE, CHOCOLATE SAUCE



\*NO SUBSTITUTES  
SORRY, NO SHARING TODAY  
PRIX FIXE ONLY  
20% GRATUITIES ADDED TO ALL CHECKS



CHEF DE CUISINE: XAVIER MONGE