

LITTLE FROG

THANKSGIVING DAY
THURSDAY, NOVEMBER 26TH 2020
SERVING A LA CARTE ALL DAY
HOURS: 12NOON TO 5.30 PM
MAXIMUM PARTY: 10 PEOPLE
MAXIMUM TIME: 2 HOURS

TURKEY & TRIMMINGS 39.

Boneless organic turkey, stuffed with apples, prunes, ground veal, aromats, spices, served with

Corn bread, mashed potatoes, Brussels sprouts, sweet potato casserole, stuffing, cranberry sauce, turkey gravy

THANKSGIVING SOMMELIER'S PICKS 33.

Crémant d'Alsace sparkling rosé
Macon Villages Chardonnay
Cabernet Sauvignon Napa
Rosé de Provence

RESERVE ON **RESY**

OR

CALL (347) 537 5786

OR

EMAIL francoislatapie@gmail.com

All reservations need credit card info

APPETIZERS

OYSTERS MIGNONETTE (6)

Half dozen Oysters chef's pick of the day, cabernet mignonette

LOCAL HEIRLOOM TOMATO SALAD

Burrata or marinated tofu, basil, aged sherry vinegar, French olive oil

CHARCUTERIE BOARD

Pâté de campagne, jamon Iberico, saucisson sec, fresh herbed chèvre, garnished with Dijon mustard, cornichons and toasts

CHARRED OCTOPUS ROMESCO

Tomato-red pepper-almonds coulis

ESCARGOTS PERSILLADE

Midi baguette toasts

LITTLE FROG SALAD

Haricot vert, artisan Vermont chèvre, mesclun greens

SOUPE A L'OIGNON GRATINÉE

Gruyère croutons

MAIN COURSES

HAND CUT STEAK TARTARE

Capers, cornichons, Dijon mustard, kettle cooked chips

COAL GRILLED SKIRT STEAK FRITES

9 oz. grass fed bavette cut, choice of fries or salad

BOEUF BOURGUIGNON

Slowly cooked beef stew, cremini mushrooms, carrots, pearl onions

FROGGY BURGER

8 oz. short rib blend patty, brioche bun, maple bacon, Cabot

Cheddar, charred red onions, French fries

MOULES FRITES MARINIÈRE

Steamed mussels in Muscadet white wine, garlic & shallots

SCOTTISH SALMON A LA PLANCHA

Le Puy French lentils, wilted spinach, aged balsamic reduction

SIDES

FRENCH FRIES

GREEN SALAD

MIDI BAGUETTE

DESSERTS

CHOCOLATE CAKE: vanilla Chantilly

CRÈME BRULÉE: lemon verbena

PÊCHE MELBA: white peach halves vanilla ice cream,

Raspberry sorbet, Chantilly, toasted almonds

RASPBERRY SORBET 3 scoops

VANILLA ICE CREAM 3 scoops

MIXED FLAVORS 3 scoops

SAUTERNES CHATEAU Petit Gueraud

WHITE PORT MAYNARD'S