

LITTLE FROG



V A L E N T I N E
F E B R U A R Y 1 4 T H 2 0 1 9
D A Y

**3 COURSE
PRIX FIXE
59.**

PER PERSON

inc. > included in prix fixe

FOUGASSE

ON PREMISES HOME BAKED PROVENÇAL BREAD
\$ 2.00

A P P E T I Z E R S

ONION SOUP GRATINÉE AU SHERRY Gruyère cheese and croûton	inc.	LONG ISLAND OYSTERS Half Dozen, mignonette sauce & lemon	inc.
ESCARGOTS & RAVIOLES DE ROYAN Winter mushrooms, garlic velouté, mini French ravioli	inc.	SEAFOOD PLATTER FOR 2 OYSTERS, TUNA TARTARE, SOLE CEVICHE	inc.
DUCK PARFAIT Quince paste, grilled baguette bread, cornichons	inc.	LOBSTER BISQUE Pike quenelle, baguette toast	inc.
FOIE GRAS AU TORCHON ET TOASTS Chef's cold foie gras, brioche toasts	\$12.extra	ARTICHOKE VINAIGRETTE Ocean Mist Farm cold "jumbo" artichoke vinaigrette	inc.
BLACK TRUFFLE BURRATA Braised leeks vinaigrette, sieved eggs, truffle shavings	inc.	RED ENDIVE SALAD Pomegranate, Buttermilk blue, walnuts, Cabernet vinaigrette	inc.

M A I N C O U R S E

NORMANDY DUCK FOR 2 HALF YOU, HALF ME

HOUSE SPECIALITY: Table "flambé" with Bourbon, carved and served with Lucinato kale, confit kumquats and duck jus	inc.	LOBSTER MAC & CHEESE "THERMIDOR" Whole Maine lobster, in the shell, topped with mac & cheese	inc.
PLUME DE VEAU ROASTED VEAL CHOP Haricots verts, sauce Charcutière (mustard, shallots, cornichons)	inc.	ARCTIC CHAR A LA PLANCHA Spinach, spaghetti squash, truffle beurre blanc	inc.
ROASTED CHICKEN "SOUS LA BRIQUE" Crisp boneless half chicken, (organic & free range), Porcini cream, mushroom polenta	inc.	MOULES FRITES "MARINIÈRES" Steamed mussels in white wine, garlic & shallots, French Fries	inc.
STEAK FRITES 10 oz. aged NY strip steak, hand cut French fries	inc.	TIGER SCAMPI BUCATINI Bottarga, garlic, sundried tomato, parsley	inc.
STEAK AU POIVRE 10 oz. aged NY strip steak, hand cut French fries, black peppercorn & brandy sauce	inc.	GREEN RISOTTO (VEGETARIAN) Spinach, mushrooms, English peas, butternut squash: our 100% vegetarian dish made with Italian Arborio rice and vegetable broth (Parmesan cheese is optional but recommended for a tastier dish)	inc.

FILET MIGNON \$10. extra
Mash potato, spinach, black truffle Perigourdine sauce

MISTER FL BURGER inc.
Pat LaFreida blend, Braised Short Ribs, Stracciatella cheese, charred red onion, Parmesan-Truffle hand cut Fries / ADD Sautéed Foie Gras \$12. extra

GIPSY LAMB SHANK inc.
Slowly braised with oranges, green Risotto

S I D E S

POMMES FRITES: Homemade Hand cut French fries	10.
TRUFFLE FRITES French fries with Parmesan white truffle oil	14.
HEN OF THE WOOD Mushrooms, Garlic & Herbs	16.
SPINACH: Sautéed with Butter & Garlic	12.
MACARONI GRATIN: Béchamel & Cheese	13.

D E S S E R T S

CRISP CHOCOLATE HAZELNUT MOUSSE FEUILLANTINE	inc.
CRÈME CARAMEL CLASSIQUE	inc.
FLOATING ISLAND MERINGUE & CRÈME ANGLAISE	inc.
THIN APPLE TART BAKED A LA MINUTE (8min), CRÈME FRAÎCHE	inc.
CAFE LIÉGEOIS ESPRESSO, VANILLA-COFFEE, CHANTILLY	inc.
MONT BLANC VANILLA ICE CREAM, CHESTNUT PURÉE, GLAZED CHESTNUTS, TOASTED ALMONDS, CHANTILLY CREAM	inc.
.FROGGER SUNDAE FOR 2 TOPPED WITH MINI GUM SHOE, BROWNIES, CHERRIES, TOASTED ALMONDS, BUTTER SCOTCH AND CHOCOLATE SAUCE, CHANTILLY CREAM	inc.

Minimum per guest: - 1 PRIX FIXE MENU \$59.00 (NO SHARING)
Fougasse home baked Bread 2.

Chef de Cuisine, Xavier Monge



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WE MAKE AND BAKE OUR OWN BREAD ON SITE, WE HAND CUT AND PREPARE OUR FRENCH FRIES, MOST OF OUR PASTRIES ARE MADE IN HOUSE SO WE CAN GIVE YOU GREAT QUALITY FOOD

*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

LITTLE FROG IS AVAILABLE FOR PRIVATE PARTIES, BUY-OUTS, BREAKFAST, LUNCH, BRUNCH OR DINNER. PLEASE INQUIRE FRANCOIS@LITTLEFROGNYC.COM

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

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