

# VALENTINE'S DAY @ LITTLE FROG

## A LA CARTE MENU

### APPETIZERS

HALF DOZEN EAST COAST OYSTERS,  
GINGER MIGNONETTE SAUCE 20.

BOUDIN BLANC SAUSAGE,  
SAUTÉED APPLES, CALVADOS JUS 16.

FRISÉE SALAD, LARDONS,  
DUCK CONFIT, POACHED EGG, SHERRY VINAIGRETTE 19.

LOBSTER BISQUE, QUENELLE,  
BAGUETTE TOAST 21.

TUNA TARTARE, SEAWEED, WASABI,  
SESAME TUILE 22.

FLUKE CRUDO, LECHE DE TIGRE,  
CILANTRO, TARO CHIPS 20.

### LITTLE FROG DESSERTS 13.

PRALINE DACQUOISE CRÊPES SUZETTE CHOCOLATE TART FLOATING ISLAND CRÈME CARAMEL SUNDAE FOR 2 (8. extra)  
**LIQUID DESSERT 13.** BUFFALO TRACE BOURBON CREAM "CAPPUCCINO"

**START & SHARE 29.**  
FRUITS DE MER PLATTER: OYSTERS,  
FLUKE CRUDO, TUNA TARTARE

### MAIN COURSES

ARTIC CHAR A LA PLANCHA, BELUGA LENTILS,  
AGED BALSAMIC 36.

WHOLE BRANZINO FARCI, MUSHROOM & SPINACH,  
ASPARAGUS FLAN, TOBIKO BEURRE BLANC 42.

FILET MIGNON A LA PLANCHA,  
GARLICKY KALE, FRENCH FRIES 45.

CHICKEN "COQ AU VIN",  
RED WINE SAUCE, MASHED POTATOES 33.

GIPSY BRAISED LAMB SHANK,  
MUSHROOM & PEAS RISOTTO 39.

NORMANDY DUCK X 2 (SPECIALITÉ MAISON)  
CAMELIZED PEARS, SAUTÉED KALE 85.

**PRIX FIXE MENU 3 COURSES 89. PER PERSON**  
**ADD WINE PAIRINGS WITH EACH COURSE: 45. PER PERSON**

### ONE APPETIZER EACH

FINE HOMEMADE CHARCUTERIE PLATE, WINTER CHUTNEY:  
DUCK FOIE GRAS, PÂTE EN CROÛTE, SMOKED DUCK PROSCIUTTO  
GLASS OF BURGUNDY PINOT NOIR MICHEL MAGNIEN

SEARED DIVER SEA SCALLOPS,  
CAULIFLOWER PURÉE, STURGEON CAVIAR  
GLASS OF GRAVES BLANC GRAVILLE LACOSTE

### MAIN COURSE FOR ONE

BRANZINO FARCI, MUSHROOM & SPINACH,  
ASPARAGUS FLAN, TOBIKO BEURRE BLANC  
GLASS OF CHABLIS ST PIERRE

FILET MIGNON A LA PLANCHA, FOIE GRAS TOAST,  
PINK PEPPERCORN SAUCE, KALE, GRATIN DAUPHINOIS  
GLASS OF NAPA CABERNET SAUVIGNON

### TO SHARE FOR TWO

ROASTED RACK OF LAMB, CHARMOULA CRUST,  
MOROCCAN COUSCOUS, SPICY VEGETABLES & LAMB JUS  
GLASS OF GRENACHE SAINT CHINIAN MILLE ET UNE NUITS  
OR COTES DU RHONE MONTFAUCON

NORMANDY DUCK FLAMBÉ AU CALVADOS FOR TWO  
(SPECIALITÉ MAISON)  
CAMELIZED PEARS, BUTTERNUT SQUASH-TRUFFLE RISOTTO  
GLASS OF ALHAMBRA SINGLE VINEYARD MALBEC  
OR FROG PRINCE NAPA BLEND

### VALENTINE COCKTAILS

YIN: GREY GOOSE, SAINT GERMAIN  
APEROL, RASPBERRY COULIS, LIME, PROSECCO FLOAT 14.

YANG: BULLEIT BOURBON, ORGEAT ALMOND  
SYRUP, BITTERS 14.



### DESSERTS ONE EACH

ALL FROM THE A LA CARTE MENU  
GLASS OF SAUTERNES CHATEAU FILHOT  
OR DOW'S PORT LBV 2011

### BUBBLY SUGGESTIONS:

CHAMPAGNE EGLY OURIET BRUT	135.
CHAMPAGNE LAURENT PERRIER BRUT	75.
CHAMPAGNE GIMMONET BRUT 2008	110.
PROSECCO CONEGLIANO, ZARDETTO	45.
CREMANT DE BOURGOGNE ROSE	99.

### VD SOMMELIER'S PICK:

POUILLY FUISSE LOUIS JADOT 2014	60.
COTEAUX D'AIX ROSE CHATEAU PIGOUDET	49.



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**Chef de Cuisine  
Xavier Monge**

NO SHARING NO SUBSTITUTES TONIGHT

\*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



RESERVATIONS ON RESY

20% Gratuities will be added on all parties tonight. 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

# WINE MENU

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

## CHAMPAGNE

<b>PROSECCO CONEGLIANO VALDOBBIADENE</b> 45. Zardetto (glera), 750ml
<b>LAURENT PERRIER "LA CUVÉE" BRUT NV</b> 75. (chardonnay, pinot noir, pinot meunier) 750 ml
<b>PIERRE GIMONNET &amp; FILS BRUT 1ER CRU 2008</b> 110. Blanc de Blancs, Cuvée Fleuron (chardonnay) 750 ml
<b>EGLY OURIET GRAND CRU BRUT TRADITION</b> 135. (chardonnay, pinot noir) 750 ml
<b>LAURENT PERRIER BRUT "CUVÉE ROSÉ"</b> 135. (pinot noir) 750ml

## ROSÉS

<b>BANDOL 2016</b> 65. Domaine La Bastide Blanche (mourvèdre)
<b>SANCERRE 2016</b> 49. Domaine Reverdy-Ducroux (pinot noir)

## WHITES

<b>RIESLING CATHERINE AUTHER 2015</b> 45. Alsace, France
<b>FRANK FAMILY CHARDONNAY 2015</b> 75. Napa Valley California
<b>CHATEAU GRAVILLE LACOSTE GRAVES 2015</b> 62. White Bordeaux (sauvignon blanc blend)
<b>POUILLY FUMÉ GUY BAUDIN 2015</b> 59. Les Charmes (sauvignon blanc)
<b>SANCERRE FRANÇOIS CROCHET 2016</b> 55. Les Perrois (sauvignon blanc)
<b>SAVOIE "ABYMES" 2015</b> 39. Jean Perrier et Fils, "cuvée gastronomique" (jacquère)
<b>BANDOL BLANC LA BASTIDE BLANCHE 2015</b> 65. Cuvée Estagnol (clairette-ugni blanc)
<b>CHATEAUNEUF DU PAPE PUR ROUSSANNE 2014</b> 115. Domaine Raymond Usseglio (roussanne)
<b>HAUTES CÔTES DE NUIITS "MONOPOLE" 2014</b> 69. Fontaine Saint Martin, Michel Gros (chardonnay)
<b>MERCUREY 1ER CRU MAISON CHANZY 2014</b> 79. Clos du Roy (chardonnay)
<b>RULLY CÔTE CHALONNAISE 2014</b> 52. Montmorin, Domaine Jean Chartron (chardonnay)
<b>SAINT ROMAIN 2013</b> 79. Domaine Taupenot-Merme (chardonnay)
<b>MEURSAULT "LES PIERRES" 2015</b> 115. Domaine Jean Chartron (chardonnay)
<b>ARBOIS DOMAINE DU PELICAN 2013</b> 90. Jura (chardonnay)
<b>E PROVE DOMAINE MAESTRACCHI 2016</b> 45. Calvi, Corsica (vermentino)

## HALF 375

<b>CHATEAU GRAVILLE LACOSTE GRAVES 2015</b> 24. White Bordeaux (sauvignon blanc blend)
<b>CHATEAU ST. ANDRÉ CORBIN ST. EMILION 2015</b> 24. Red bordeaux (Merlot blend)
<b>SAUTERNES CHATEAU FILHOT 2011</b> 45. Sweet Bordeaux (sauvignon, semillon, muscadelle)

## REDS

<b>FROG PRINCE, KULETO ESTATE 2014</b> 55. Napa Valley (red blend)
<b>VOLKER EISELE FAMILY ESTATE 2012</b> 109. Napa Valley (cabernet sauvignon)
<b>MAISON L'ENVOYÉ PINOT NOIR 2014</b> 75. The Attaché, Willamette Valley Oregon
<b>DOMAINE DE LA CÔTE PINOT NOIR 2014</b> 95. Santa Rita Hills California
<b>HIRSCH PINOT NOIR 2014</b> 155. San Andreas California
<b>JULIENAS CHATEAU DES CAPITANS 2015</b> 47. Beaujolais cru (gamay)
<b>BANDOL 2015</b> 65. Domaine La Bastide Blanche (mourvèdre)
<b>GIGONDAS "VIEILLES VIGNES" 2015</b> 59. Domaine Saint-Damien (grenache blend)
<b>CHATEAUNEUF DU PAPE "TRÈS VIEILLES VIGNES" 2012</b> 105. Domaine Mourre du Tendre (grenache blend) 2012
<b>PIC SAINT LOUP CLOS MARIE 2014</b> 47. l'Olivette (Languedoc carignan-grenache-syrah blend)
<b>CROZES-HERMITAGE 2014</b> 69. "Le Rouvre", Yann Chave (sirah)
<b>DOMAINE GRAMENON 2015</b> 75. Côtes du Rhône Sierra du Sud (grenache blend)
<b>CÔTE-RÔTIE "BLONDE DU SEIGNEUR" 2012</b> 145. Domaine Georges Vernay (northern Rhône syrah)
<b>SAINT-JOSEPH GUY FARGE 2013</b> 72. Passion de Terrasses (syrah)
<b>PATRIMONIO ROUGE 2013</b> 70. Domaine Yves Lecchia, Corse (niellucciu)
<b>NUIITS SAINT GEORGES LES FLEURIÈRES 2012</b> 125. Dominique Mugneret (Burgundy, pinot noir)
<b>IRANCY "PALOTTE" 2012</b> 69. Jean Pierre Colinot (Burgundy, pinot noir)
<b>FIXIN CÔTE DE NUIITS 2014</b> 79. Michel Magnien (Burgundy, pinot noir)
<b>GEVREY CHAMBERTIN "LA JUSTICE" 2014</b> 115. Domaine Philippe Charlopin (Burgundy pinot noir)
<b>CÔTES DE NUIITS VILLAGES 2014</b> 69. Domaine Gachot-Monot (pinot noir)
<b>MOREY ST. DENIS 1ER CRU 2014</b> 159. "Les Chaffots" Michel Magnien (Burgundy, pinot noir)
<b>CHATEAU FRANC GRACE-DIEU 2010</b> 69. Saint Emilion (merlot blend)
<b>CHATEAU LARRIVET HAUT BRION 2012</b> 95. Graves Pèssac-Leognan (cabernet merlot blend)
<b>CHATEAU SOCIANDO-MALLET 2009</b> 115. Haut-Medoc (cabernet blend)
<b>CHATEAU PEDESCLAUX 2012</b> 90. Pauillac (cabernet-merlot blend)
<b>CHATEAU LA CROIX DE BEUCAILLOU 2012</b> 110. Saint Julien (cabernet blend)
<b>CHATEAU BRANE CANTENAC 2012</b> 195. Margaux (cabernet sauvignon blend)
<b>MALBEC FINCA PIRCAS 2014</b> 69. Familia Mayol, High altitude, Mendoza
<b>TIKAL PATRIOTA 2014</b> 52. Mendoza, Argentina (Bonarda & Malbec)
<b>BARBARESCO 2013</b> 85. Castello di Neive (nebbiolo)
<b>BAROLO "FRASCHIN" 2012</b> 75. Bricco San Pietro, Manzone (nebbiolo)

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## SOMMELIER'S RED PICK:

**ROAIX DOMAINE PIQUE BASSE 2012** 49.  
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. 5 years old + showing his best. (grenache blend)