

LITTLE FROG

MERRY CHRISTMAS
DECEMBER
24TH & 25TH 2018

FOUGASSE
ON PREMISES HOME BAKED
PROVENÇAL BREAD

LAND

- ONION SOUP, GRATINÉE, MANZANILLA 16.
Sherry, Gruyère cheese and croûton
- SALADE GOURMANDE 21.
Haricots verts, mâche, foie gras, Roquefort blue, walnuts,
tarragon vinaigrette
- DUCK FOIE GRAS AU TORCHON 29.
Peach jelly, Brioche Toasts
- BLACK TRUFFLES BAKED CAMEMBERT 26.
"Dans sa boîte" with baguette toasts
- STUFFED ARTICHOKE 21.
California farmed, Spinach, Parmesan, bread crumbs

TAPAS

- BLISTERED SHISHITOS PEPPERS 12.
Sweet & sour sauce
- COMTÉ CHEESE FRITTERS, Aioli dip 13.

SEA

- LOBSTER BISQUE, LOBSTER CHUNKS, 19.
Mouillette baguette toast
- BUCCATINI PASTA, TOMATO 28.
Shrimp and bottarga
- OYSTERS, TARTARE & CEVICHE PLATEAU 28.
3 Local oysters, wasabi tuna tartare, sole ceviche
- 6 OYSTERS, RAW, IN HALF SHELL 28.
Mignonette sauce & lemon
- 6 OYSTERS, ROCKEFELLER 28.
Gratinées with spinach & hollandaise

FESTIVE MAIN-COURSES

SPECIALITY OF THE HOUSE

HALF YOU, HALF ME

CANARD LAQUÉ AUX ÉPICES D'ORIENT
WHOLE NORMANDY DUCK
Bourbon-Orange flambé, Asian spices,
Persimmons, Porcini risotto 99.

HOLIDAY WINES

SOMMELIER'S PICK

\$75.00 SELECTION

CHAMPAGNE LAURENT PERRIER BRUT
RULLY
SAINT EMILION

- ROASTED CHICKEN "SOUS LA BRIQUE" 39.
Crisp boneless half chicken, (organic & free range),
creamy seasonal mushroom polenta, porcini mushrooms
- FILET MIGNON AU POIVRE 49.
Hen of the wood mushrooms, gratin Dauphinois,
black peppercorn & brandy sauce
- FILET MIGNON ROSSINI 62.
Hen of the wood mushrooms, gratin Dauphinois,
Foie gras on toast
- GIPSY LAMB SHANK 49.
Slowly braised with oranges, harissa & fennel &
dried apricots, mushroom risotto
- VEAL CHOP "PLUME DE VEAU" 69.
Celeri-cauliflower gratin, morel mushroom sauce

FOR THE VEGETARIAN: 5 MUSHROOMS RISOTTO
Hen of the wood, morels, porcini, shitaki, black truffles
shavings, a 100% vegetarian dish made with Italian Arborio
rice & vegetable broth (Parmesan cheese is optional
but recommended for a tastier dish! 39.

- HALIBUT PAVÉ 49.
Bok-Choy, porcini mushrooms, Osetra Caviar sauce
- BOUILLABAISSE DES FETES 49.
Lobster, shrimp, monk fish, mussels, fennel,
Yukon potato, garlicky baguette toasts, rouille sauce
- LOBSTER THERMIDOR 49.
Whole lobster out of the shell, gratiné with spicy
Chauron Hollandaise, hen of the wood mushrooms,
braised baby cabbage
- SURF & TURF 69.
10 oz. aged NY strip steak, Half lobster partly in the shell,
Truffle French fries or gratin Dauphinois, Chauron sauce

ALL SIDES 16.

POMMES FRITES
Homemade Hand cut French fries
TRUFFLE FRITES:
French fries with Parmesan white truffle oil
HEN OF THE WOOD
Mushrooms, Garlic & Herbs
BOK-CHOY
Agrodolce Jus

Minimum per guest: - 1 main course or \$50. per guest
No shared Main Course
No wine Monday deal
Corkage \$ 50.00 per bottle

CHEF DE CUISINE
XAVIER MONGE



Burger: Pat LaFreida Meats
Pork: Heritage USA
Chicken & Duck: D'Artagnan
Eggs: Breys Farm, all natural
Meat: Piccinini Bros.

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*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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FL SELECTED BISTRO WINES

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

CHAMPAGNE

PROSECCO CONEGLIANO VALDOBBIADENE 45. Zardetto (glera), 750ml
LAURENT PERRIER "LA CUVÉE" BRUT NV 79. (chardonnay, pinot noir, pinot meunier) 750 ml
PIERRE GIMONNET & FILS BRUT 1ER CRU 2008 155. Blanc de Blancs, Cuvée Fleuron (chardonnay) 750 ml
EGLY OURIET GRAND CRU BRUT TRADITION 135. (chardonnay, pinot noir) 750 ml
LAURENT PERRIER BRUT "CUVÉE ROSÉ" 155. (pinot noir) 750ml
NICOLAS FEUILLATTE BRUT "PALMES D'OR" 295. 2006 Vintage (blend) 750ml

ROSÉS

SANCERRE LES CRIOTTES 2017 49. Domaine Reverdy-Ducroux (pinot noir)
PROVENCE MEDITERRANÉE 2017 45. Chateau Mira Cuvée FL (cinsault blend)

WHITES

RIESLING CATHERINE AUTHER 2016 39. Alsace, France
CHATEAU GRAVILLE LACOSTE GRAVES 2017 62. White Bordeaux (sauvignon blanc blend)
CLOS HENRI SAUVIGNON BLANC 2015 49. Wairau Valley, Marlborough, New Zealand
SAVENNIÈRES DOMAINE FL 2015 55. La Croix Picot, Loire Valley (chenin blanc)
L'EPICOURCHOIS LUC PERCHER 2015 59. Cour-Cheverny (romorantin)
SANCERRE FRANÇOIS CROCHET 2017 65. Les Perrois (sauvignon blanc)
CHEVERNY DOMAINE SALVARD 2017 49. Loire Valley (sauvignon blanc)
POUILLY-FUISSÉ "TERROIRS" 2016 65. Domaine Lasserat (chardonnay)
CHASSAGNE-MONTRACHET 1ER CRU 2015-6 150. Domaine Vincent & François Jouard Vieilles Vignes "Les Champs Gains" (chardonnay)
CHABLIS MICHEL LAROCHE 2015 69. Le Domaine d' Henri, Saint Pierre (chardonnay)
RULLY MICHEL JUILLOT 2016 79. 'Les Thivaux' (chardonnay)
VIIGNIER LES CONTOURS DE DEPONCINS 2015 45. Domaine François Villard (viognier)
GRÜNER VERTLINER 2015 75. F.X Pichler Loibner Klostersatz, Federspiel
GRILLO TASCA 2016 45. Cavallo delle Fate, Tenuta Regaleali, Sicily (grillo)

HALF 375

CHATEAU ST. ANDRÉ CORBIN ST. EMILION 2016 28. Red bordeaux (Merlot blend)
HAUTES COTES DE NUITS MONOPOLE 2015 33. Michel Gros Bourgogne rouge (pinot noir)
SANCERRE "NON FILTRÉ" 2015 28. Domaine Hubert Brocard (sauvignon blanc)
TREFETHEN CHARDONNAY 2016 36. Napa Valley
SAUTERNES CHATEAU FILHOT 2011 49. Sweet Bordeaux (sauvignon, semillon, muscadelle)

SOMMELIER'S RED PICK:

CÔTE DE BEAUNE VILLAGES 2015 59. Françoise & Denis Clair Burgundy (pinot noir) Fresh and lively, red fruit aromas of raspberry, medium body, long finish with hints of mushroom & plum. A classic and highly rated Burgundy
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REDS

SANCERRE FRANCOIS CROCHET 2016 65. Loire Valley (Pinot noir)
DOMAINE SAUGER 2015 45. Cheverny rouge Vieilles Vignes (gamay, pinot noir, côt)
MOULIN A VENT ROGER LASSERAT 2015 69. "4 Terres" Beaujolais Grand Cru (gamay)
CORBIÈRES CHATEAU MONTFIN 2015 45. (syrah mourvèdre grenache blend)
SAINT CHINIAN CANET VALETTE 2015 49. "Une et mille nuits" (grenache, mourvèdre, syrah, carignan)
"SUPER RHÔNE" DOMAINE GRAMENON 75. Côtes du Rhône Sierra du Sud (grenache blend) 2016
CROZES-HERMITAGE 2016 75. "Le Rouvre", Yann Chave northern Rhône (syrah)
SAINT-JOSEPH L'ARZELLE 2015 72. Les Vins de Vienne, Northern Rhône (syrah)
NUITS SAINT GEORGES 1ER CRU AUX PERDRIX 2012 155. Quasi-Monopole Domaine Les Perdrix Burgundy (pinot noir)
FIXIN CÔTE DE NUITS 2016 79. Michel Magnien Burgundy (pinot noir)
MARANGES 2016 79. Domaine Michel Sarrazin Burgundy (pinot noir)
MERCUREY 2012 65. Chateau de Chamirey Burgundy (pinot noir)
POMMARD "LES VIGNOTS" 2015 155. Domaine Xavier Monnot Burgundy (pinot noir)
CÔTES DE NUITS VILLAGES 2015 69. Domaine Gachot-Monot Burgundy (pinot noir)
CHATEAU GRAND LARTIGUE 2012 65. Saint-Emilion Bordeaux, (merlot blend)
CHATEAU BEAU-SITE 2014 95. Saint-Estèphe Bordeaux, (cabernet blend)
CHATEAU LA CROIX DE GAY 2015 125. Pomerol Bordeaux, (merlot blend)
CHATEAU LARRIVET HAUT BRION 2012 135. Graves Pèssac-Leognan Bordeaux (cabernet merlot blend)
CHATEAU MARQUIS D'ASELME BECKER 2010 145. Margaux Bordeaux, (cabernet blend)
CHATEAU SOCIANDO-MALLET 2012 125. Haut-Medoc Bordeaux, (cabernet blend)
CHATEAU LA CROIX DE BEAUCAILLOU 2012 165. Saint-Julien Bordeaux, (cabernet blend)
CHATEAU LA TOUR DE MONS 2014 65. Margaux Bordeaux, (cabernet blend)
CHATEAU GRANGE-NEUVE 2014 65. Pomerol Bordeaux, (merlot)
BARBARESCO 2014 85. Castello di Neive Piemonte, Italy (nebbiolo)
BAROLO BRICCO SAN PIETRO 2012 105. Azienda Manzone Piemonte Italy (nebbiolo)

REDS USA

PIEDRASASSI SYRAH 2016 59. Lampoc, Santa Barbara County CA (syrah)
VOLKER EISELE FAMILY ESTATE 2012 115. Napa Valley CA (cabernet sauvignon)
TREFETHEN CABERNET SAUVIGNON 2015 145. Oak Knoll District of Napa valley, CA
MAISON L'ENVOYÉ PINOT NOIR 2014 75. The Attaché, Willamette Valley Oregon
DOMAINE DE LA CÔTE PINOT NOIR 2014 105. Santa Rita Hills CA