

## fruits de mer

*chilled seafood*

### **oysters**

*our oyster selection changes daily, please ask your server*

half dozen 26

full dozen 48

### **poached shrimp**

cocktail sauce 19

### **caviar service**

chive crème fraîche, brioche 55 (1oz)

# Tangerine

*pain 10*

**house made demi baguette (v)**

*whipped butter, fleur de sel*

## charcuterie et fromage

### **foie de poulet**

*chicken liver mousse, blackberry jam 19*

### **pâté de campagne**

*pork terrine, cherries & pistachio 19*

### **oeufs mimosa (gf)**

*deviled eggs, chives, caviar 24*

### **saucisse & jambon**

*dry cured sausage & french ham 19*

### **brie en croute (v)**

*puff pastry, tangerine marmalade 19*

### **plat de fromage (v)**

*délice de bourgogne, midnight moon, toma 26*

## hors d'œuvres

### **french onion soup**

*beef broth, sherry, gruyere, crouton 21*

*\*can be made vegetarian*

### **\*beef tartare**

*striploin, capers, champagne, quail yolk 29*

### **salad lyonnaise**

*frisée, house smoked bacon,*

*poached egg, roquefort, breadcrumbs 24*

### **mussels**

*steamed mussels, crème fraîche, mustard 34*

### **escargots de bourgogne**

*garlic-parsley butter, bordelaise, gougerés 24*

### **ravioles du dauphiné (v)**

*fromage blanc, beurré noisette, black truffle 38*

### **pasta au lapin**

*white wine braised rabbit, mire poix, parmesan 36*

## entrées

### **rainbow trout (gf)**

*sauce vert, mache, lemon 38*

### **coq au vin (gf)**

*cornish game hen, pomme purée, bordelaise 38*

### **cassoulet**

*duck confit, house smoked bacon,*

*saucisse de toulouse, tarbais beans 42*

### **6oz bistro burger**

*cheddar, tomato jam, caramelized onion,*

*pickle, thousand island, brioche, frites 28*

*\*vegetarian impossible burger available*

### **steak frites au poivre (gf)**

*10oz australian wagyu sirloin 69*

*28oz dry aged prime tomahawk ribeye 125*

## garnitures 15

**pommes frites (gf)(v)**

**pomme purée (gf)(v)**

**sautéed mushrooms (gf)(v)**

**sautéed spinach (gf)(v)**

**haricot verts (gf)(v)**

**bibb lettuces (gf)(v)**

*nouvelle tasting menu 85/pp*

*enjoy a curation of creative dishes from on and off the menu. this meal is served family style and participation by the entire table is required.*

*wine pairing 45/pp*

(v) vegetarian (gf) gluten free

*\*consuming raw or undercooked food may increase your risk of food borne illness*

**6% fee added to all checks to cover healthcare benefits for our employees**

by the glass

sparkling

nv **ribeauville 'vol enchante'** alsace  
crémant chardonnay blend, floral, bright 15

nv **albert bichot** burgundy  
crémant chardonnay blend, mineral, crisp 18

nv **langlois rosé brut** loire  
crémant cabernet franc, lively fresh fruit 20

nv **taittinger 'brut la francaise'** champagne  
chardonnay blend, pure, elegant, structured 25

white

2020 **domaine la quilla** loire  
muscadet, fresh, mineral, eucalyptus 14

2022 **clos du gaimont** vouvray  
chenin blanc, lively, pineapple, quince 15

2020 **pierre sparr 'one'** alsace  
riesling blend, mineral, exotic fruits, light 15

2023 **soleil vin de bonté 'le blanc'** south france  
piquepoul blend, natural, costal, unique 16

2020 **maison l'envoye** burgundy  
chardonnay, silky, vanilla, slate 18

2023 **jacques domont** sancerre  
sauvignon blanc, citrus, tropical fruits 22

rosé & orange

2020 **tavel chateau d'aqueria** rhone  
grenache blend, ruby red, diverse fruit 15

2022 **charles joguet rosé** chinon  
cabernet franc, crisp, bright, ruby citrus 18

2022 **arnaud combier 'ventes contraires'** beaujolais  
organic soreli grapes, savory, 'orange wine' 18

red

2021 **la grangette 'des garrigues'** cotes du rhone  
grenache blend, vibrant, plum, medium body 14

2019 **chateau recougne** bordeaux  
merlot blend, black currant, oak, full body 15

2022 **chateau du caillau** cahors  
malbec, deep ruby color, bold, full body 15

2024 **domaine dupueble** beaujolais nouveau  
gamay, fresh fruit, strawberry, rose, light 17

2022 **albert bichot 'vieilles vignes'** burgundy  
pinot noir, ruby red fruit, elegant, medium body 22

2021 **barruol lynch 'tiercerolles'** crozes-hermitage  
syrah, fig, black currant, black pepper 24

# Tangerine

beer

draft 10

**kronenbourg 1664** french pale lager 5.5%

**dust bowl** 'dirty '30s' pale ale 5.3%

**brewbilt** 'jesters privilege' ipa 6.7%

cans 9

**lead dog** stout 5.8%

**two rivers** apple cider 6.9%

**bitburger** non alcoholic pilsner n/a

non-alcoholic beverages

**mountain valley** sparkling water 8

**lorina organic lemonade** 7

**betty buzz ginger beer** 7

**mexican coke** 7

**steven smith** unsweetened black iced tea 6

**harney & sons 'arnold palmer'** 7

**optimist** 'cali spritz' n/a apertivo 10

hot tea

**blend no. 67** meadow herbal infusion 5

**blend no. 55** lord bergamot black tea 5

espresso

**double shot espresso** 4

**americano** 4

**macchiato** 5

**cappuccino/latte** 6

**vanilla latte** 7

decaf available\*  
oat or almond milk available\*