

fruits de mer

chilled seafood

oysters

our oyster selection changes daily, please ask your server

half dozen 26

full dozen 48

poached shrimp (gf)

cocktail sauce 21

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, pt. reyes blue, breadcrumbs 24

mussels

steamed mussels, crème fraîche, mustard 34

escargots de bourgogne

garlic-parsley butter, bordelaise 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)

pea shoots, sauce verte, lemon 39

hen à l'orange (gf)

chicken breast, pomme purée, cara cara 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)

8oz australian wagyu sirloin 69

28oz dry aged prime tomahawk ribeye 150

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 89/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 française'** 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, coastal, unique 16

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

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

rosé & orange

2022 **prieuré de montezagues tavel** 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

2022 **pot de vin** languedoc
organic merlot, herbaceous red fruit, medium body 15

2023 **domaine dupueble** beaujolais
gamay, fresh fruit, strawberry, rose, light 17

2023 **martin texier 'la boutanche'** languedoc
organic cinsault, natural, bright, light body 18

2022 **albert bichot 'horizon'** burgundy
pinot noir, ruby red fruit, tangy, 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 golden stout 5.8%

left hand 'nitro' milk stout 6.0%

two rivers apple cider 6.9%

bitburger non alcoholic pilsner n/a

partake non alcoholic ipa 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

lapo's 'negroni' n/a cocktail 10

oddbird 'blanc de blancs' n/a sparkling wine 12

oddbird 'gsm' n/a red wine 12

oddbird 'presence' n/a white wine 12

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*