

fruits de mer
chilled seafood

oysters

our oyster selection changes daily, please ask your server

half dozen 26

full dozen 48

caviar service

crème fresh, chives, brioche 55

shrimp cocktail (gf)

cocktail sauce 21

Tangerine

pain 10

house made demi baguette (v)

whipped butter, fleur de sel

charcuterie et fromage

foie de poulet

chicken liver mousse, blueberry 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, 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)

mache, sauce verte, lemon 39

hen à l'orange (gf)

chicken breast, pomme purée, orange 38

cassoulet

duck confit, saucisse de toulouse,

bacon, tarbais beans 42

6oz bistro burger

cheddar, lettuce, heirloom tomato, 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 140

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 **domaine de la chanteleuserie rosé** loire
crémant cabernet franc, lively fresh fruit 16
nv **albert bichot** burgundy
crémant chardonnay blend, mineral, crisp 18
nv **taittinger 'brut la francaise'** champagne
chardonnay blend, pure, elegant, structured 25

white

2023 **domaine de la bretonniere** loire
muscadet, mineral, zesty, citrus, pear 15
2020 **pierre sparr 'one'** alsace
riesling blend, mineral, exotic fruits, light 15
2023 **souleil vin de bonté 'le blanc'** south france
piquepoul blend, natural, coastal, unique 16
2020 **maison l'envoye** burgundy
chardonnay, silky, vanilla, slate 18
2023 **thomas et fils 'le pierrier'** sancerre 22
sauvignon blanc, crisp, grapefruit, mineral

rosé & orange

2022 **prieuré de montezagues tavel** rhone
grenache blend, ruby red, diverse fruit 15
2024 **moulin des vrilleries** sancerre
pinot noir, luminous, strawberry, flint 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
2020 **chateau recougne** bordeaux
merlot blend, black currant, oak, full body 15
2021 **chateau fages 'la bete noire'** cahors
malbec, juicy, tobacco, full body 15
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 **albert bichot 'origines'** burgundy
pinot noir, ruby red fruit, elegant, medium body 22
2021 **barruol lynch 'tiercerolles'** crozes-hermitage
syrah, fig, black currant, black pepper 24

Tangerine

house cocktails

cappelletti spritz 16
aperitivo, prosecco, orange
goldfinch 16
cocchi americano, white wine, lemon,
bitters, rosemary

beer

draft 10
bitburger pilsner 4.8%
dustbowl 'dirty 30' pale ale 5.3%
brewbilt 'jester's privilege' ipa 6.7%
cans 9
left hand 'nitro' milk stout 6.0%
north canyon apple cider 6.5%

zero proof

bitburger non-alcoholic pilsner 9
partake non-alcoholic ipa 9
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

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

espresso & hot tea

double shot espresso 4
americano 4
macchiato 5
cappuccino/latte 6
vanilla latte 7
blend no. 67 meadow herbal infusion 5
blend no. 55 lord bergamot black tea 5
decaf available*
oat or almond milk available*