

fruits de mer
chilled seafood

our oyster selection changes daily, please ask your server

oysters

half dozen 26
full dozen 52

caviar service

crème fresh, chives, brioche 65

shrimp cocktail (gf)

cocktail sauce 24

foie de poulet

chicken liver mousse, blackberry jam 21

pâté de campagne

pork terrine, cherries, pistachio 21

oeufs mimosa (gf)

deviled eggs, chives, caviar 24

Tangerine

pain 10

house made demi baguette (v)

whipped butter, fleur de sel

charcuterie et fromage

saucisse & jambon

dry-cured sausage & french ham 21

brie en croute (v)

puff pastry, tangerine marmalade 21

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 26

mussels

steamed mussels, crème fraîche, mustard 36

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)

made, sauce verte, lemon 39

poulet suprême

chicken breast, pommés purée, sauce suprême 38

cassoulet

duck confit, saucisse de toulouse,

bacon, tarbais beans 42

6oz bistro burger

cheddar, lettuce, 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 bone-in ribeye 160

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 95/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 **domaine champalou vouvray pétillant** loire
crémant chenin blanc, melon, lemon zest 18

nv **domaine michel briday** burgundy
crémant chardonnay blend, citrus, toasted bread 20

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

white

2024 **maison bretonniere sevre et maine muscadet** loire
melon de bourgogne, lime, melon, mineral 15

2023 **denis munier expression 'de silex'** vouvray
chenin blanc, lime zest, croissant, stone fruits 15

2023 **pierre sparr 'one'** alsace
riesling blend, mineral, exotic fruits, light 15

2024 **domaine durand** sancerre
sauvignon blanc, pepper, wild flowers, citrus 22

rosé & orange

2022 **prieuré de montezagues tavel** rhone
grenache blend, ruby red, diverse fruit 15

2024 **moulin des vrillères** sancerre
pinot noir, luminous, strawberry, flint 18

2024 **mas champart rosé saint chinian** languedoc
mourvedre blend, crisp, peach, citrus 18

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

red

2023 **chateau fages 'la bete noire'** cahors
malbec, juicy, tobacco, full body 15

2019 **chateau chapelle d'alienor** bordeaux
merlot/cab franc plum, cherry, spice, cedar 15

2024 **chanteleuserie 'alouette'** bourgueil
cabernet franc, blackberry, medium body 16

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

2019 **chateau blaignan** bordeaux
cabernet sauvignon, blackberry, medium body 18

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

2021 **les rocailles** savoie
mondeuse noire, smoky, red fruits, light body 19

Tangerine

house cocktails

cappelletti spritz
aperitivo, prosecco, orange 16

goldfinch
cocchi americano, white wine, lemon,
bitters, rosemary 16

beer

draft 10

kronenbourg '1664' lager 5.0%

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

optimist 'cali spritz' n/a apertivo 10

lapo's 'negroni' n/a cocktail 10

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

oddbird 'presence' n/a white 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. 55 lord bergamot black tea 5

blend no. 67 meadow herbal infusion 5

decaf available*

oat or almond milk available*