

fruits de mer
chilled seafood

our oyster selection changes daily, please ask your server

oysters

half dozen 26

full dozen 52

caviar service 1oz

crème fresh, chives, brioche 75

shrimp cocktail (gf)

cocktail sauce 24

Tangerine

pain 10

house-made demi baguette (v)

whipped butter, fleur de sel

charcuterie et fromage

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

saucisse & jambon

dry-cured sausage & french ham 21

brie en croute (v)

puff pastry, tangerine marmalade 21

plat de fromage (v)

mt. tam, 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

mussels

steamed mussels, crème fraîche, mustard 36

escargots de bourgogne

garlic-parsley butter, bordelaise, gougère 24

salad lyonnaise

frisée, bacon, poached egg,

pt. reyes blue, breadcrumbs 26

gnocchi à la parisienne

bacon, mornay, gruyere 34

ravioles du dauphiné (v)

fromage blanc, beurré noisette, black truffle 38

pasta au lapin

white wine braised rabbit, mire poix, parmesan 36

entrées

steak frites au poivre (gf)

8oz bistro filet 55

28oz dry-aged bone-in ribeye 160

6oz bistro burger

cheddar, lettuce, tomato jam, caramelized

onion, pickle, thousand island, brioche,

frites 28

*vegetarian impossible burger available

rainbow trout (gf)

mache, sauce verte, lemon 39

hen à l'orange (gf)

chicken breast, pommé purée, citrus 38

cassoulet

duck confit, saucisse de toulouse,

bacon, tarbais beans 42

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 16

nv **victorine de chastenay rosé** Cote d'Or
crémant pinot noir, lively fresh fruit, raspberry 18

nv **domaine michel briday** burgundy
crémant chardonnay blend, citrus, toasted bread 22

nv **taittinger 'brut la francaise'** champagne
chardonnay blend, pure, elegant, structured 28

white

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

2023 **pierre sparr 'one'** alsace
riesling blend, floral, exotic fruits, bright 15

2024 **comtesse marion vin du pays viognier** languedoc 16
viognier, mineral, apricot, pear, lemon rind

2021 **maison l'envoye** burgundy
chardonnay, silky, vanilla, slate 20

2024 **foucher lebrun** sancerre
sauvignon blanc, pepper, wild flowers, citrus 22

rosé & orange

2024 **chateau d'aqueria tavel** rhone
grenache blend, red currant, raspberry, cherry 16

2024 **mas champart rosé saint chinian** languedoc
mourvedre blend, crisp, peach, citrus 17

2023 **yves martin chavignol** sancerre
pinot noir, luminous, strawberry, flint 18

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

red

2121 **paul jaboulet aine 'parallele 45'** cote du rhone
grenache blend, mixed berries, tobacco, medium body 14

2024 **la bete noire** cahors
malbec, juicy, dark fruit, black tea, full body 15

2022 **pot de vin** languedoc
organic merlot, herbaceous, red fruit, medium body 16

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

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

2020 **chateau chapelle d'alienor** bordeaux
merlot/cab franc, plum, spice, cedar, medium body 17

2022 **boyer de bar 'les rives de l'estang'** languedoc
pinot noir, zippy, roses, red berries, medium body 20

2024 **herve villemade cheverny** loire valley
gamay/pinot noir, organic, mixed berries, medium body 21

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

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%

brewbilt 'jester's privilege' ipa 6.7%

henhouse 'stoked' hazy pale ale 5.4%

cans 9

left hand 'nitro' milk stout 6.0%

north canvon apple cider 6.5%

zero proof

bitburger non-alcoholic pilsner 9

optimist 'cali spritz' n/a aperitivo 10

lapo's 'negroni' n/a cocktail 10

oddbird 'blanc de blancs' n/a sparkling 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 5

americano 5

macchiato 6

cappuccino/latte 7

vanilla latte 8

blend no. 55 lord bergamot black tea 6

blend no. 67 meadow herbal infusion 6

decaf available*

oat or almond milk available*