

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 15

add caviar 12

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

clams

steamed manila clam, saffron broth, chervil 36

escargots de bourgogne

garlic-parsley butter, bordelaise, gougère 24

salad lyonnaise

frisée, bacon, poached egg, breadcrumbs

pt. reyes blue 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)

sierra spring greens, sauce verte, lemon 39

poulet rôti (gf)

1/2 chicken, pommé purée, spring succotash, lemon 42

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 **bouvet ladubay** loire
crémant chenin blanc/chardonnay blend, floral, bright 15
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, crisp lime, melon, mineral 15
2024 **comtesse marion vin du pays viognier** languedoc
viognier, mineral, apricot, pear, lemon rind 16
2024 **champalou vouvray** loire
chenin blanc, honeysuckle, tangerine, bright 17
2023 **j. de villebois touraine** loire
sauvignon blanc, zippy, passion fruit, grapefruit 19
2021 **maison l'envoye** burgundy
chardonnay, silky, vanilla, slate 20

rosé & orange

2024 **chateau d'aqueria tavel** rhone
grenache blend, red currant, raspberry, cherry 15
2024 **la bernard cotes de provence** provence
grenache blend, crisp, nectarine, mineral, orange 16
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

2021 **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
2024 **chanteleuserie 'alouette'** bourgueil
cabernet franc, blackberry, pomegranate 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
2023 **boyer de bar 'les rives de l'estang'** languedoc
pinot noir, zippy, roses, red berries, medium body 21
2023 **barruol lynch 'tiercerolles'** crozes-hermitage
syrah, fig, black currant, black pepper 24

Tangerine

house cocktails

lillet blanc
over ice, lemon twist 14
cappelletti spritz
aperitivo, prosecco, orange 16
fleur d'sauge
lillet blanc, sparkling wine, grapefruit, sage 16

beer

draft 10
stiegl gold helles lager 5.0%
henhouse 'stoked' hazy pale ale 5.4%
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 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
harney & sons unsweetened black iced tea 7
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*