Tangerine

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

pain 10

house-made demi baguette (v)
whipped butter, fleur de sel

charcuterie et fromage

foie de poulet
chicken liver mousse, strawberry 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
cherry tomato, goat cheese, basil pistou 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, heirloom tomato,
caramelized onion, thousand island,
pickle, brioche, frites 28
*vegetarian impossible burger available

rainbow trout (gf)
mache, sauce verte, lemon 40

poulet rôti (gf)
chicken breast, yellow corn, spinach, lemon 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

Tangerine

by the glass

sparkling

nv **bouvet ladubay** loire
crémant chenin blanc/chardonnay blend, floral, bright 15

nv **domaine de la chanteleuserie rosé** loire
crémant cabernet franc, lively, 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 quincy** loire
sauvignon blanc, mango, grapefruit 18

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

2025 **aix vin de provence** provence
grenache blend, strawberry, melon, floral 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

2019 **chateau blaignan** bordeaux
cabernet sauvignon, fresh blackberry, 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

house cocktails

lillet blanc
over ice, lemon twist 14

cappelletti spritz
aperitivo, prosecco, orange 16

fleur d'sauge
lillet blanc, sparkling wine, grapefuit, sage 16

beer

draft 10

warsteiner pilsner 4.8%

henhouse 'stoked' hazy pale ale 5.4%

brewbilt 'jester's privilege' ipa 6.7%

cans 9

left hand 'nitro' milk stout 6.0%

samuel smith's organic apple cider 5.0%

zero proof

bitburger non-alcoholic pilsner 9

optimist 'cali spritz' n/a aperitivo 11

lapo's 'negroni' n/a cocktail 11

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

non-alcoholic beverages

mountain valley sparkling water 10

lorina pink lemonade 8

fentimans ginger beer 8

mexican coke 8

steven smith unsweetened black iced tea 8

harney & sons 'arnold palmer' 8

espresso & hot tea

double shot espresso 5

americano 6

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*