

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 fraîche, 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

mussels

steamed mussels, crème fraîche, mustard 36

escargots de bourgogne

garlic-parsley butter, bordelaise, gougère 24

beet salad au chèvre (v)

lettuces, grapefruit, walnut, goat cheese, herbs 26

gnocchi à la parisienne (v)

cherry tomato, basil pistou, parmesan 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 hanging tender 60

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)

maché, sauce verte, lemon 40

poulet rôti (gf)

chicken breast, yellow corn, sweet peppers, 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

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 française'** 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 **bargemone couteaux d'aix provence** provence
grenache blend, strawberry, currants, floral, crisp 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 **damien martin bourgogne** burgundy
pinot noir, cherry, spice, raspberry, medium body 19
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
fiftyfifty 'tahoe pilz' pilsner 5.3%
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
badger ginger beer 8
mexican coke 8
harney & sons 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*