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 fraîche, 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, raspberry jam 21

pâté de campagne
pork terrine, cherries, pistachio 21

oeufs mimosa *(gf)*
deviled eggs, caviar, chives 27

saucisse & jambon
dry-cured sausage & french ham 24

brie en croute *(v)*
puff pastry, tangerine marmalade 24

plat de fromage *(v)*
mt. tam, midnight moon, toma 26

hors d'œuvres

french onion soup
beef broth, sherry, gruyere, crouton 23
**can be made vegetarian*

****beef tartare***
striploin, capers, champagne, quail yolk 29

mussels
steamed mussels, créme fraîche, mustard 36

escargots de bourgogne
garlic-parsley butter, bordelaise, gougère 24

beet salad au chèvre *(gf) (v)*
lettuces, grapefruit, walnut, goat cheese, herbs 26

ravioles du dauphiné *(v)*
fromage blanc, beurré noisette, black truffle 38

pasta au lapin
white wine braised rabbit, mire poix, parmesan 36

entrées

petrale sole *(gf)*
sauce verte, mache, lemon 40

hen à l'orange *(gf)*
chicken breast, pomme purée, blood orange 38

cassoulet
duck confit, saucisse de toulouse, bacon, tarbais beans 42

steak frites au poivre *(gf)*
8oz bistro filet 60

6oz bistro burger
cheddar, lettuce, heirloom tomato, caramelized onion, thousand island, pickle, brioche, frites 28

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 ***vol enchante*** *alsace*
crémant chardonnay/pinot gris blend, floral, bright 16

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

2025 ***champalou vouvray*** *loire*
chenin blanc, honeysuckle, tangerine, bright 17

2024 ***mary taylor 'luc poullain' touraine*** *loire*
sauv blanc, citrus, passion fruit, white flowers 17

2024 ***damien martin mâcon-verzé*** *burgundy*
chardonnay, green apple, white peach, floral 18

2025 ***isabelle garrault 'les grands monts'*** *sancerre*
sauvignon blanc, lemon zest, pear, slate 22

rosé & orange

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

2025 ***bargemone couteaux d'aix provence*** *provence*
grenache blend, strawberry, currants, floral, crisp 18

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

2025 ***lauverjat moulin des vrilleres sancerre*** *loire*
pinot noir, luminous, strawberry, mineral 19

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

2023 ***arnaud combier, 'premières gouttes'*** *beaujolais*
gamay, strawberry, juniper berry, rose, light body 17

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

2024 ***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

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 *german pilsner 4.8%*
henhouse *'stoked' hazy pale ale 5.4%*
brewbilt *'jester's privilege' ipa 6.7%*

bottles/cans

loriette *artisan farmhouse ale 5.5% 12*
left hand *'nitro' milk stout 6.0% 9*
samuel smith's *organic apple cider 5.0% 9*

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 sparkling 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**