



Available Sunday through Thursday

3 course menu

\$35

first

green salad mixed baby greens, pickled shallots, lemon vinaigrette

roasted beet salad fennel, orange, pistachio, dill yogurt

potato-leek soup herb pesto, requin potato chips

eggplant-tomato ratatouille fennel, garlic, shallot, herbs

chicken liver mousse tomato & soppressata jam

cod croquettes harissa aioli, red cabbage kraut, watercress

second

roasted cauliflower au gratin pecorino tuille, pickled fresno chillies, parsley oil

moules-frites p.e.i. mussels, fries, white wine, salami, garlic, shallot

crispy lamb shoulder stewed cherry tomatoes, cassoulet, lamb jus

requin double-cheeseburger cheddar, lettuce, tomato, pickle, onion, brioche bun, fries

roasted half chicken market veggies, potato purée, chicken dijon jus

third

blueberry clafouti lemon curd, toasted almonds, chantilly cream

chocolate soufflé hazelnut ice cream, praline

cheese chef's daily selection; served with plum mostarda, fuji apple, grapes, fresh honeycomb

house-made blood orange sorbet

Full table participation please.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Ingredients may not be listed in their entirety. Please inform your server of any allergies or dietary restrictions.

20% gratuity will be added to parties of 6 or more.

socialize: @requindc