



Available Sunday through Thursday

## 4 course menu

\$45

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### 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

**deviled lamb rillettes** macerated cherries, pickled mustard

**chicken liver mousse** tomato & soppressata jam

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### second

**baked oysters** roasted garlic & herb champagne cream

**cod croquettes** harissa aioli, red cabbage kraut, watercress

**beef carpaccio** crispy potato, cornichon, niçoise olive, horseradish

**shrimp cocktail** chilled shrimp, lemon, cocktail sauce

**smashed fingerling potatoes** tomato, crispy salami, whipped raclette cheese

**brussels sprouts** fuji apple, spiced pecans, sage cream

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### third

**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

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### fourth

**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**

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*Full table participation please.*

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\*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