

# MARCH

JUNE 11, 2022

SIX COURSE DISCOVERY MENU

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## LOUNGE SNACKS

*oyster, pastis, fennel*

*braised onion tart, aligot, thyme*

*panisse, rhubarb, marcona almond*

*sweetbread, spring pea, coriander apple butter*

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## SOPA DE PESE

*crème fraîche, smoked trout roe, rosé vinegar*

## COUTEAU

*yellow squash, pickled bell pepper, nasturtium*

## MERLUÇA

*brandade, caper, bèarnaise*

## LOU MAGRET

*pickled blackberries, foie gras, lavender*

## PÒRC PROVENÇALE

*black garlic, hazelnut vinaigrette, pistou*

## BAVAROIS

*rhubarb, sorrel, orchidea spice*

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## MARCH MIGNARDISES

*selection of sweet treats inspired by occitania*

*With gratitude,*

CHEF PARTNER  
*Felipe Riccio*

CHEFS  
*Christian Hernandez*  
*Matt Hamilton*

PAstry CHEF  
*Shawn Garole*

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