

MARCH

SEPTEMBER 15, 2022
SIX COURSE DISCOVERY MENU

LOUNGE SNACKS

lonzu, mirto, chestnut
taramasalata, skordalia, cuquillo olive
gbejna, maquis honey, blood orange
pardule, prickly pear, almond cream

CRUDO DE PESCADO

suero de tigre, fish chili oil, spiced pearls

BROKKOLI

cabbage butter, bzar bil zalza, kaluga caviar

PESCE AZZURO

littleneck clams, 'biglia' fregola, tomato

STUFFAT TAL-FENEK

glazed figs, carrot pavé, rabbit royale

AFELIA

sakura pork collar, zante currants, glyko kitrimilo

FIADONE

candied chestnut, preserved lemons, figs

MARCH MIGNARDISES

selection of sweet treats inspired by the mediterranean islands

With gratitude,

CHEF PARTNER
Felipe Riccio

CHEFS
Christian Hernandez
Matt Hamilton

PAstry CHEF
Shawn Garole

MARCH RESTAURANT
1624 Westheimer Road
Houston, Texas 77006
MarchRestaurant.com
(832) 380-2481

