

MARCH

APRIL 28, 2022

NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

pastis oyster, braised onion tart, panisse & rhubarb, sweetbread & spring pea

SOPA DE PESE

crème fraîche, smoked trout roe, rosé vinegar

PÈTONCLES

scarlet beet, citrus, anise hyssop

MERLUÇA

brandade, caper, bèarnaise

TIELLE SÉTOISES

lobster, octopus, sauce américaine

ESPÀRAGOL

porcini, lardo, cashew

CLAPASSADE

lamb heart, black olive, salsify

PÒRC PROVENÇALE

black garlic, hazelnut vinaigrette, pistou

TOMATA

raspberry, calamansi yogurt, zuta levana

CHIBOUST

financier, elderflower peach anglaise

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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