

# MARCH

JUNE 11, 2022  
NINE COURSE EXPLORATION TASTING MENU

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## LOUNGE SNACKS

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

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## SOPA DE PESE

*crème fraîche, smoked trout roe, rosé vinegar*

## COUTEAU

*yellow squash, pickled bell pepper, nasturtium*

## MERLUÇA

*brandade, caper, béarnaise*

## 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*

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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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