

MARCH

LA SERENISSIMA — 2025 NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

frico & truffle, scarlet crab & osetra caviar, foie gras & white onion, sarde in saor

LAGUNA DE VENESIA

frutti di mare, prosecco, bay leaf

CICORIA CON SALSA

anchovy, pumpkin seed, charred citrus

RISI E BISI

red prawn, lardo, green plum

POLPO

octopus, sunchoke, candied lemon

BRUDET

sea bass, smoked eel, basil

ÀNARA

duck, brovada turnips, sauce vénitienne

LESSO E PEARÀ

A5 wagyu, red kampot, sarawak, voatsiperifery

VANIGLIA DI MURANO

tonka bean, black olive, apple caramel

PROFUMO DI OSMANTO

apricot, amaranth, calamansi

MIGNARDISES

selection of sweet treats inspired by The Republic of Venice

*With gratitude from
the culinary team,*

CHEF PARTNER
Felipe Riccio

CHEF DE CUISINE
Chris Davies

SOUS CHEF
Omar Arellano

PASTRY TEAM
Micaela Victoria & Jonathan Garza

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