

# MARCH

DECEMBER 31, 2021  
SIX COURSE DISCOVERY MENU  
HAPPY NEW YEAR!

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## LOUNGE SNACKS

Foie Gras Alfajor, Hazelnuts, PX Sherry  
Buñuelo de Abuelo Ruperto, Ibérico Lardo, Caviar  
Tortilla de Angulas, Chile Aioli, Black Sesame  
Crispy Potato, Tobacco Butter, Boquerones

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## CRUDO DE CIGALA

Ajo Blanco, Piñon de Oro, Golden Osetra

## PUCHERO GADITANO

Hakurei Turnips, Jamón Ibérico, Black Truffle

## SETAS CONFITADAS

Glazed Eggplant, Pine Oil, White Truffle

## LANGOSTA Y ERIZO DE MAR

Mandarin Orange, Fennel, Pimentón

## FILETE DE COSTILLA

Wagyu, Calasparra Rice, Whey Leeks

## NARANJA Y AZAFRAN

Candied Almonds, Vanilla Chantilly, Mandarin Supremes

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## MARCH MIGNARDISES

Selection of Sweet Treats Inspired by Andalucía & Murcia

*With gratitude,*

CHEF PARTNER  
*Felipe Riccio*

CHEFS  
*Christian Hernandez*  
*Matt Hamilton*

PASTRY CHEF  
*Shawn Garole*

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