

# MARCH

DECEMBER 31, 2022  
SIX COURSE DISCOVERY MENU  
HAPPY NEW YEAR!

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## LOUNGE SNACKS

*oyster, mustang grape, champagne gelée*

*lonzu, chestnut, white truffle*

*taramasalata, skordalia, cuquillo olive*

*gbejna, maquis honey, blood orange*

*pardule, prickly pear, almond cream*

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## CRUDO DE PESCADO

*suero de tigre, fish chili oil, kaluga caviar*

## BROKKOLI

*cabbage butter, bzar bil zalza, osetra caviar*

## MERLUZZO

*littleneck clams, 'biglia' fregola, sea urchin*

## AUS DE CORRAL

*plum, 'sengri' mahonaisse, black truffle grevi*

## AFELIA

*iberico pork collar, zante currants, glyko kitrimilo*

## FIADONE

*candied chestnut, preserved lemons, figs*

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## MARCH MIGNARDISES

*selection of sweet treats inspired by the mediterranean islands*

*With gratitude,*

CHEF PARTNER  
*Felipe Riccio*

CHEF  
*Christian Hernandez*

PASTRY CHEF  
*Shawn Garole*

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