

MARCH

AUGUST 8, 2024

NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

thyme & scallop, marjoram & carciofi, basil & minestrone, sage & wild boar tocco

CAPPONADA

white trevally, tomato conserva, anise seed

PREBOGGION

green farro, candied eggplant, sunflower seed butter, chicory oil

CIUPPIN

king crab, mussels, red pepper, fennel

FOIE GRAS E BRIOCHE

cherry, mountain pepper, apricot kernel

CORZETTI

rabbit, artichoke, olives

INDIGO

halibut, purple carrot, blueberry, beurre rouge

MAIALINO DI LATTE

salame con lardello, mushroom duxelles, black currant jus

CHINOTTO

citrus, vanilla cream, flower confetti

MYRISTICA FRAGRANS

nutmeg fruit, mace, nutmeg seed, yogurt cream

MIGNARDISES

selection of sweet treats inspired by The Republic of Genova

*With gratitude from
the culinary team,*

CHEF PARTNER
Felipe Riccio

CULINARY DIRECTOR
Amber Burling

CHEF DE CUISINE
Chris Davies

SOUS CHEF
Omar Arellano

PASTRY TEAM
Micaela Victoria & Jonathan Garza

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