

MARCH

SEPTEMBER 15, 2022
NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

lonzu & castagnaccio, taramasalata, gbejna & maquis, pardule & prickly pear

CRUDO DE PESCADO

suero de tigre, fish chili oil, spiced pearls

BROKKOLI

cabbage butter, bzar bil zalza, kaluga caviar

PESCE AZZURO

littleneck clams, 'biglia' fregola, tomato

SEPIA

farro, salsa juvert, squid ink, apricot

AUS DE CORRAL

pearl onion, plum, 'sengri' mabonaisse

AGNEAU

chestnut, pomegranate, nepitella mint

AFELIA

sakura pork collar, zante currants, glyko kitrimilo

MAHALEPI

rose granizado, pistachio, mastic

TAHINI TORCHON

turkish coffee, dulcey chocolate, cherry

MARCH MIGNARDISES

selection of sweet treats inspired by the mediterranean islands

With gratitude,

CHEF PARTNER
Felipe Riccio

CHEFS
*Christian Hernandez
Matt Hamilton*

PAstry CHEF
Shawn Garole

MARCH RESTAURANT
*1624 Westheimer Road
Houston, Texas 77006
MarchRestaurant.com
(832) 380-2481*

