

MARCH

DECEMBER 31, 2022
NINE COURSE EXPLORATION TASTING MENU
HAPPY NEW YEAR!

LOUNGE SNACKS

oyster & champagne, castagnaccio & white truffle, taramasalata, gbejna & maquis, pardule & prickly pear

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

SEPIA

farro, salsa juvert, squid ink, chanterelles

AUS DE CORRAL

plum, 'sengri' mabonaisse, black truffle grevi

AGNEAU

chestnut, pomegranate, nepitella mint

AFELIA

iberico 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

CHEF
Christian Hernandez

PASTRY CHEF
Shawn Garole

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

