

MARCH

MARCH 31, 2021

NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

Lion's Mane | Foie Gras Bastilla | Barberry Dolma | Caviar Maaqouda

FARM LEGUMES

Fresh Cheese, Smoked Trout Roe, Lamb Pancetta

SNAPPER CRUDO

Chermoula, Radish, Pickled Rose, Apple

COUSCOUS

Fennel, Sea Urchin, Chamomile

TUNA VENTRESCA

Cuquillo Olive, Sabayon Al-Andalus, Krachel Migas

FARM CHICORIES

Rabbit Roulade, Orange, Pistachio

FIFTH QUARTER TAGINE

Lamb Heart, Pig Ear, Alliums, Mint

BEEF RIB

Hibiscus Roselle, Beet Pavé, Berbere Spice

GOAT CHEESE MOUSSELINE

Nasturtium, Blackberry, Sumac Lavash

HEIRLOOM TURMERIC AND HONEY

Beeswax Gelato, Preserved Lemon, Candied Almonds

MARCH MIGNARDISE

Selection of Maghreb and Levant-Inspired Sweet Treats

With gratitude,

CHEF PARTNER
Felipe Riccio

CHEFS
Ian Payne
Christian Hernandez
Matt Hamilton

PASTRY CHEFS
Shawn Garole
Krystin McCarley

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



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NINE COURSE PREMIER DRINK PAIRINGS

MARCH Vermouth | Mediterranean Herbs | *seasonal fruit* | NV
Terlan | 'Nova Domus' Riserva | *Alto Adige* | 2007
Dönnhoff | Riesling 'Niederhäuser Hermannshöle' Spätlese | *Nabe* | 2016
Veyder-Malberg | Grüner Veltliner 'Liebedich' | *Wachau* | 2016
Domaine Charvin | Rouge | *Châteauneuf-du-pape* | 2017
Domaine du Gros Noré | Rosé | *Bandol* | 2019
Guímaro | Mencia 'Finca Pombeiras' | *Ribeira Sacra* | 2015
Domaine ds Roche Neuves | 'Les Mémoires' | *Saumur-Champigny* | 2017
Heidi Schröck | Beerenauslese | *Neusiedlersee-Hügelland* | NV

Yours in service,

BEVERAGE DIRECTOR
Mark Sayre

SOMMELIERS
Alex Faulkner
Austin Farina
Christina Walther
Gillian Dougherty
Tyler Potts

June Rodil MS

