

MARCH

AUGUST 8, 2024
SIX COURSE DISCOVERY MENU

LOUNGE SNACKS

thyme, scallop, farinata
marjoram, carciofi, piselli
basil, minestrone, osetra caviar
sage, wild boar tocco, apricot

CAPPONADA

white trevally, tomato conserva, anise seed

PREBOGGION

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

MANDILLI DE SAEA

pesto genovese, walnut cream, black truffle

INDIGO

halibut, purple carrot, blueberry, beurre rouge

MAIALINO DI LATTE

salame con lardello, mushroom duxelles, black currant jus

PÀNERA

espresso, hazelnut, amaro

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

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

