

MARCH

JANUARY 30, 2024
NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

venison & quince, uni amb tomàquet, croqueta de esqueixada, bikini de jamón

RÈMOL DE RIU

persimmon, mallorcan melon tea, golden osetra caviar

ESCUDELLA DE HORTALISSA

caballero bean, glazed turnips, black truffle

ESCALIVADA

arctic char, charred cabbage, black walnut, vermut

FIDEUÀ

squid ink, mussels, piquillo aioli, bottarga

MAR I MUNTANYA

lobster, veal sweetbreads, tomato relish

ÀNEC CONFITAT

grapes, lavender almonds, white asparagus

FRICANDÓ

banyuls short rib, mushroom, chestnut, picada

VERMUT ROJO

quince, red fruit, aromatic oil

MEL I MATO

sheep's milk cremeux, honey, ricotta ice cream

MIGNARDISES

selection of sweet treats inspired by Països Catalans

*With gratitude from
the culinary team,*

CHEF PARTNER
Felipe Riccio

CULINARY DIRECTOR
Amber Burling

CHEF DE CUISINE
Chris Davies

SOUS CHEF
Julio Moreno

PAstry CHEF
Samantha Mendoza

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