

MARCH

APRIL 28, 2022

SIX COURSE DISCOVERY MENU

LOUNGE SNACKS

oyster, pastis, fennel

braised onion tart, aligot, thyme

panisse, rhubarb, marcona almond

sweetbread, spring pea, coriander apple butter

SOPA DE PESE

crème fraîche, smoked trout roe, rosé vinegar

PÈTONCLES

scarlet beet, citrus, anise hyssop

MERLUÇA

brandade, caper, bèarnaise

LOU MAGRET

pickled blackberries, foie gras, lavender

PÒRC PROVENÇALE

black garlic, hazelnut vinaigrette, pistou

BAVAROIS

rhubarb, sorrel, orchidea spice

MARCH MIGNARDISES

selection of sweet treats inspired by occitania

With gratitude,

CHEF PARTNER
Felipe Riccio

CHEFS
Christian Hernandez
Matt Hamilton

PASTRY CHEF
Shawn Garole

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