

# MARCH

MARCH 31, 2021

SIX COURSE DISCOVERY MENU

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## LOUNGE SNACKS

Lion's Mane, Herbed Labneh, Caramelized Onion

Foie Gras Bastilla, Golden Plum, Schmaltz

Hoja Santa, King Trumpet, Barberry

Maaqouda, Kaluga Caviar, Kishmish Raisin

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## FARM LEGUMES

Fresh Cheese, Smoked Trout Roe, Lamb Pancetta

## SNAPPER CRUDO

Chermoula, Radish, Pickled Rose, Apple

## LAMB CONSOMMÉ

Braised Goat Dumplings, Root Vegetable M'hammas

## TUNA VENTRESCA

Cuquillo Olive, Sabayon Al-Andalus, Krachel Migas

## BEEF RIB

Hibiscus Roselle, Beet Pavé, Berbere Spice

## KTEFA

Apricot Kernel Amlou, Aleppo Cream, Argan Anglaise

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## 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*



# MARCH

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SIX COURSE DRINK PAIRINGS

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MARCH Vermouth | Mediterranean Herbs | *seasonal fruit* | NV  
Nikolaihof | Grüner Veltliner 'Hefeabzug' | *Wachau, Austria* | 2014  
Florent Cosme | Vouvray Sec 'Grosse Pierre' | *Loire, France* | 2018  
López De Heredia | Crianza 'Viña Cubillo' | *Rioja, Spain* | 2008  
Stephane Ogier | 'Les Temps est Venu' | *Côtes du Rhone, France* | 1.5L | 2017  
Château Des Chaintres | 'Les Sables' | *Saumur-Champigny, France* | 2019  
Moussé Fils | Ratafia 'La Vie En Meunier' | *Champenois, France* | NV

*Yours in service,*

BEVERAGE DIRECTOR  
*Mark Sayre*

SOMMELIERS  
*Alex Faulkner*  
*Austin Farina*  
*Christina Walther*  
*Gillian Dougherty*  
*Tyler Potts*

*June Rodil MS*

