



MARABAR

# PERFECT TOGETHER

*March Edition*

## FIRST

HAMACHI CRUDO

Cucumber, Radish, Coconut, Cilantro, Peas,  
Fresno, Lime, Sturgeon Caviar

## SECOND

CLAM TOAST

Razor Clams & Cockles, Lemon, Dill Aioli, Calabrian Chili, Pickle Fennel,  
Eslí's Herbs, Country Bread, Smoked Salmon Roe

## THIRD

CRISPY SAFFRON RICE

Parmigiano Cream

## FOURTH

1919 CHOCOLATE CHIP COOKIES

Malted Vanilla Shake

**THURSDAY, MARCH 20, 2025**

**6 PM & 8 PM**

*Bar top only*

**\$85 PER PERSON**

*+ applicable taxes & gratuities*

*Limited spaces available.*

*Cost per person includes bites & champagne tasting pairing. Subject to availability. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*