

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

**TRICENTENNIAL TASTING MENU &
WINE PAIRING**

Featuring one of the Seven Nations of New Orleans:

AFRICA

FIRST COURSE

West African Gumbo

Okra, Eggplant, Spring Onion,
Shrimp and Calamari in a Seafood Broth
Capensis Chardonnay, 2013

SECOND COURSE

North African Pan Seared Pork Belly

Sweet Potato, Curry Gastrique, Raisin
Catherine Marshall "Nine Barrels" Pinot Noir, 2011

THIRD COURSE

Northwest African Charmoula Lamb Rack

Salatu Niebe, Israeli Couscous
*BLANKbottle "The Bomb" Cabernet Sauvignon & Merlot
Blend, 2013*

FOURTH COURSE

South African Malva Pudding

Apricot, Ras el Hanout
*Klein Constantia "Vin de Contance" Muscat de Frontignan,
2009*



NEW ORLEANS

\$300 per couple

\$150 per person

CHEF PREFERS FULL-TABLE PARTICIPATION

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