

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**

**RESTAURANT R'EVOLUTION  
FOLSE • TRAMONTO • NEW ORLEANS**