

RESTAURANT
R'evolution

FOLSE • TRAMONTO • NEW ORLEANS

CHEFS JOHN FOLSE AND RICK TRAMONTO
WELCOME YOU TO A R'EVOLUTIONARY
COOLINARY DINNER

3 COURSES FOR \$39 or 4 COURSES FOR \$52

APPETIZERS

Boudin Stuffed Shrimp

Summer Salad, Hot Mustard

OR

Watermelon Salad

Feta Crema, Baby Lettuces, Chili Lime Vinaigrette

OR

Beer-battered Crab Beignets (additional \$8)

Four Rémoulades

OPTIONAL COURSE (additional \$13)

Creole Tomato Lobster Bisque

Sofrito, Picada, Country Bread

OR

Sheep Ricotta Gnocchi with Lobster

Vanilla, Tarragon, Lobster Roe

ENTREES

Creole Bouillabaise

Gulf Seafood, Tomato Saffron Broth, Ciabatta

OR

Crispy "Stuffed" Chicken

Half a Chicken, Tasso Succotash,
Crème Fraiche Biscuit

OR

Tournedos of Beef (additional \$14)

Gruyere Potato au Gratin, Grilled Asparagus,
Marchand de Vin

DESSERT

A Fruit Plate, R'evolution Style

Cucumber, Lime, Elderflower,
Riesling, White Balsamic

OR

Creole Cream Cheese

Bread Pudding Crème Brûlée

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