

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

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

3 COURSES FOR \$39

APPETIZERS

Maple Nut Granola

Creole Cream Cheese Yogurt,
Louisiana Blueberries, Peaches

OR

Watermelon Salad

Feta Crema, Baby Lettuces, Chili Lime Vinaigrette

OR

Beer-battered Crab Beignets (additional \$4)

Assorted Rémoulades

ENTREES

Eggs and Grits

Sunny Side Up Egg, Smothered Greens, Lardon

OR

Fried Quail and Waffle

Crystal-glaze, Cane Foie Butter, Poached Egg

OR

Debris Grillades and Gravy

Short Ribs, Pimento Cheese Grits, Baked Egg

DESSERT

Pain Perdu

Chef's Seasonal Fruit Inspiration, Whipped Cream

OR

Creole Cream Cheese Bread Pudding Crème Brûlée

Blueberries, Cheesecake, Lemon, Almonds



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