

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

DESSERTS

Creole Cream Cheese Bread Pudding Crème Brûlée	12
<i>Blueberries, Cheesecake, Lemon, Almonds</i>	
Chocolate Doberge Cake	12
<i>Abita Turbodog, Salted Caramel, Coffee Ice Cream</i>	
Creamsicle Risotto	12
<i>Crème Fraîche, Satsuma, Vanilla, Tarragon</i>	
Honeycrisp Apple Hand Pie	12
<i>Maple Pecan Ice Cream, Bourbon Chantilly, Cinnamon</i>	
Banoffee Pie	12
<i>Brown Sugar, Banana, Banyuls, Malted Vanilla Ice Cream</i>	
Bleu de Brebis	12
<i>Pear Clafoutis, Fried pecans, Blue Cheese Ice cream</i>	

ICE CREAMS

House-made 9

- Chocolate Coconut**
- Toasted Marshmallow**
- Crunchy Peanut Butter**
- Vanilla Bean**
- Chef's Inspiration**

SORBETS

House-made 9

- Roasted Lemon**
- Grapefruit and Rosemary**
- Raspberry Sherbet**
- Chef's Inspiration**

CHEESE CART SELECTION

Served with house-made accompaniments

Two Cheese 11 Three Cheese 15 Five Cheese 24

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AFTER DINNER LIBATIONS

Suntory Japanese Whisky Flight 75

1oz Pours: Hibiki Harmony, Hakushu 12yr, Yamazaki 12yr, Yamazaki 18yr

Louis XIII de Remy Martin Grande Champagne Cognac

1/2oz Pour - \$85, 1oz Pour - \$170, 2oz Pour - \$340

Hennessy Paradis Imperial Cognac

1/2oz Pour - \$85, 1oz Pour - \$170, 2oz Pour - \$340

Twisted Moustache 13

Fernet Branca, Varnelli Anisette, Elijah Craig Bourbon, Whole Egg, Cinnamon

All Day Old Fashioned 13

Coffee Infused Bourbon, Varnelli Caffè Moka, Chicory Bitters, Orange Twist

Classic Stinger 13

Kelt VSOP Cognac, Tempus Fuget Crème De Menthe

AMARI SELECTIONS

Amaro Montenegro	10	Ramazotti Amaro	10
Amaro Lucano	10	Fernet Branca	10
Averna Amaro	10	Tosolini Amaro	10
Varnelli D'El Erborista	15	Cynar	10
Amaro CioCiaro	10	Luxardo Amaro Abano	10

COFFEE & ESPRESSO

Cappucino	6	Caffe Latte	6
Macchiato	5	Drip Coffee	5
Espresso	5	French Press	8

Hot Teas – Herbal, Black, Green 8

Executive Chef John Folse
Executive Chef Rick Tramonto
Pastry Chef Blake Abene