

RESTAURANT  
**Revolution**

FOLSE • TRAMONTO • NEW ORLEANS

## DESSERTS

<b>Creole Cream Cheese Bread Pudding Crème Brûlée</b>	<b>12</b>
<i>Blueberries, Cheesecake, Lemon, Almonds</i>	
<b>Chocolate Doberge Cake</b>	<b>12</b>
<i>Abita Turbodog, Salted Caramel, Coffee</i>	
<b>Louisiana Strawberries</b>	<b>12</b>
<i>Fresh Ginger Parfait, Matcha, Jasmine, Almond</i>	
<b>A Fruit Plate, R'evolution Style</b>	<b>12</b>
<i>Melon, Cucumber, Lime, Elderflower, Riesling, White Balsamic</i>	
<b>Carrot Cake</b>	<b>12</b>
<i>Brown Butter, Pecans, Carrots, Cream Cheese, Rum Raisin</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

### 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

### Tricentennial Sazerac

650

*Armagnac Castarede 1893 – Aged 124 years, La Fée Absinthe Parisienne, Peychaud’s Bitters, Pure Louisiana Cane Sugar*

### Flight of the Earls

350

*Hennessy Paradis Imperial, Hand Squeezed Lemon Juice, Grand Marnier Quintessence, Krug Champagne*

### Suntory Japanese Whisky Flight

75

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

### All Day Old Fashioned

13

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

### Classic Stinger

13

*VSOP Cognac, Tempus Fuget Crème De Menthe*

## AMARI SELECTIONS

Amaro Montenegro	10	Ramazzotti Amaro	10
Amaro Lucano	10	Fernet Branca	10
Averna Amaro	10	Tosolini Amaro	10
Varnelli D’El Erborista	10	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

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