

SOUPS AND GUMBOS

Seafood Gumbo <i>Louisiana Seafood, Scallion Rice</i>	13
Death by Gumbo <i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	18
Creole Louisiana Snapping Turtle Soup <i>Deviled Quail Eggs, Madeira</i>	15
Heirloom Squash Soup <i>Smoked Shrimp, Spiced Yogurt, Toasted Pecans</i>	14

SALADS

House Salad with Crispy Vegetables <i>Haricot Vert, Cucumber, Torn Croutons</i>	13
Cajun-fried Oyster Salad <i>Crisp Bacon, Blue Cheese Dressing</i>	15
Raw Vegetable Salad <i>Artichokes, Asparagus, Parmigiano-Reggiano, Preserved Lemon Vinaigrette</i>	13
Roasted Baby Beets <i>Goat Cheese, Molasses-Candied Pecans</i>	16
Poached Bosc Pear Salad <i>Whipped Robiola, Baby Lettuces, Honey Roasted Walnuts</i>	16

COLD APPETIZERS

Yellowfin Tuna Crudo <i>Marinated Fennel, Aged Balsamic, Choupique Caviar</i>	16
Black Truffle Beef Tartare <i>Pickled Vegetables, Grilled Bread</i>	18
Oysters on the Half Shell <i>Mignonette, Cocktail</i>	$\frac{1}{2}$ DOZ 12 DOZ 18
Oysters on the Half Shell R'evolution Style <i>Cucumber Lemon Granita, Tangerine Salsa</i>	$\frac{1}{2}$ DOZ 16 DOZ 21
Espresso-crusted Venison Carpaccio <i>Black Walnuts, Shaved Dark Chocolate</i>	15

HOT APPETIZERS

Beer-battered Crab Beignets <i>Four Rémooulades</i>	16
Fire Roasted Oysters <i>Smoked Bienville Butter</i>	15
Crisp Sweetbreads <i>Herbsaint Meunière, Forest Mushrooms</i>	17
Crabmeat-stuffed Louisiana Frog Legs Niçoise <i>Fennel, Saffron</i>	24
Foie Gras Peaches and Cream <i>Creole Cream Cheese, Blueberries</i>	27

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

20% gratuity will be added to all parties of 6 or more

SALUMI SELECTIONS

Served with house-made accompaniments

Prosciutto San Daniele <i>Pig, Coarse Salt, Air, Time</i>	16
Jamón Ibérico de Bellota <i>Pata Negra Ham</i>	40
Solo Board <i>6 Chef Selections, Feeds 1</i>	22
“Pig Out” Board <i>Chef’s “Binge” Board, Feeds 2</i>	28
Familia Board <i>10 Chef Selections, Feeds 4</i>	36
Grande Board <i>16 Chef Selections, Feeds 8</i>	85

POTTED MEATS AND TERRINES

Hog’s Head Cheese 6	Daube Glacé 6	Mousse 6
Torchon of Foie Gras 14	Rillettes 6	Country Pâté 6

TRAMONTO’S CAVIAR STAIRCASE

*Includes whitefish roe, salmon roe, wasabi tobiko and traditional garnish
with the following black caviar options*

American White Sturgeon	65
Siberian Osetra Sturgeon	90
Russian Osetra	100
Royal Imperial	125
All Black Caviars	200

PASTAS

Linguine and Manila Clams <i>Garlic, Scallions, Thyme, Chile Oil</i>	26
Charred Eggplant Lasagnette <i>Baby Heirloom Tomatoes, Caciocavallo, Spinach Pesto</i>	24
Sheep Ricotta Gnocchi with Lobster <i>Vanilla, Tarragon, Lobster Roe</i>	29
Braised Pork Cheek Tagliatelle <i>Fire Roasted Baby Carrots, Caramelized Fennel, Parmigiano-Reggiano</i>	27
Feliciana Sweet Potato Risotto <i>Gulf Shrimp, Mustard Frill, Sweet Potato Tostones, Romano</i>	28

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STEAKS AND CHOPS

6-oz Petite Filet Mignon	37
9-oz Filet Mignon	42
14-oz Prime Eye of Rib Eye	50
16-oz Prime Bone-in Filet	MKT
40-oz Tomahawk Rib Eye for Two	99
14-oz Milk-fed Veal Chop	56
Four-bone Rack of Lamb	49

ACCOMPANIMENTS

SAUCES

Horseradish Cream	4
T-1 Steak Sauce	4
Foie Gras Butter	8
Marchand de Vin Sauce	6
Truffle Butter	8
Lobster Béarnaise	8

TOPPERS

Blue Cheese Crust	5
Sautéed Mushrooms	5
Sautéed Gulf Oysters	8
Sautéed Gulf Shrimp	8
Sautéed Maine Lobster Meat	14
Seared Foie Gras	16

R'EVOLUTION STEAK INFORMATION

STEAK TEMPERATURES

BLUE/PITTSBURGH

Charred or seared, red throughout, cold center

MEDIUM-RARE

Slightly charred outside, pink throughout, cool pink center

MEDIUM-WELL

Brown outside, very small amount of pink center visible

RARE

Seared outer edges, red in middle, cold center

MEDIUM

Cooked to a pink state inside, warm center

WELL DONE

Charred on outer edges, moist, completely brown, hot throughout

We serve the finest USDA Prime steaks selected to our specifications. All of our steaks are seasoned with sea salt and cracked black pepper then charred on our 1200°F broiler.

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RESTAURANT R'EVOLUTION • FOLSE • TRAMONTO • NEW ORLEANS

FISH

Cracklin' Crusted Shrimp N' Grits <i>Mascarpone Grits, Bloody Bull Zabaione</i>	33
Hoisin Glazed "Visiting Fish" <i>Blue Crab Phở, Thai Basil</i>	36
Seared Sea Scallops and Foie Gras <i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i>	38
Crawfish-stuffed Redfish Napoleon <i>Artichoke and Oyster Stew, Fried Crawfish Boulette</i>	35
BBQ Cured Tuna <i>Grilled Corn Cake, Charred Radicchio Slaw, Pickled Baked Beans</i>	36
Creole Bouillabaisse <i>Gulf Fish, Shrimp, Mussels, Lobster, and Andouille in a Tomato-Saffron Broth</i>	39

MEAT AND GAME

Braised Boneless Short Ribs <i>Rutabaga-citrus Purée, Red Wine Sauce</i>	35
Rotisserie Pheasant <i>Rice Dressing, Pea Shoot Succotash</i>	33
Triptych of Quail <i>Southern-fried, Boudin-stuffed, Absinthe-glazed</i>	37
Glühwein Rotisserie Duck <i>Warm Cushaw and Duck Bacon Salad, Foie Gras and Vidalia Spread</i>	38
Surf N' Turf <i>Tournedos, Chimichurri Marinated Scallop, Heirloom Tomatoes</i>	47
Panéed Veal Chop <i>Warm Crabmeat Salad, Truffle Aioli</i>	68

SIDE DISHES

VEGETABLES

<i>Artichoke-mirliton au Gratin</i>	9
<i>Grilled Asparagus, Parmesan Espuma</i>	9
<i>Brick Oven Brussels Sprouts, Bacon</i>	9
<i>Smothered Greens</i>	9
<i>Sautéed Mushrooms</i>	9

STARCHES

<i>Creole Cream Cheese Potatoes</i>	9
<i>Truffled Mashed Potatoes</i>	9
<i>Gruyère Potato au Gratin</i>	9
<i>Mascarpone Grits</i>	9
<i>Dirty Wild Rice</i>	9
<i>Fries, Two Sauces</i>	6

Restaurant R'evolution presents unique offerings from Chefs John Folse and Rick Tramonto. For items ranging from signed cookbooks to cutlery and Restaurant R'evolution face plates, please visit our retail store located near the host stand in Bar R'evolution.

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