

RESTAURANT  
**Revolution**  
FOLSE • TRAMONTO • NEW ORLEANS

## DESSERTS

- Maple Bread Pudding Crème Brûlée** 11  
*Smoked Pecans, Sour Cherry, Rye Whiskey*
- Turbodog Stout Chocolate Cake** 11  
*Mango, Hazelnut, Banana, Sherry*
- Steen's Toffee Pudding** 11  
*Apple, Walnut, Calvados*
- French 75 Vacherin Glacé** 14  
*Hennessy XO Ice Cream, Champagne Sorbet, Lemon and Blackberry*
- Cushaw Soufflé** 14  
*Speculoos, Burnt Cinnamon Ice Cream*

**Please see your server for our daily cheese selections**

## AFTER DINNER LIBATIONS

- Kioki Coffee** 13  
*Cognac, Tia Maria, Coffee, Whipped Cream*
- All Day Old Fashioned** 13  
*Coffee Infused Bourbon, Kahlua, Chicory Pecan Bitters, Orange Twist*
- Bienville Flip** 13  
*Tia Maria, Rittenhouse Rye Whiskey, Crème de Cacao, Egg, Nutmeg*

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## ICE CREAMS

*House-made 6*

**Chocolate Coconut**

**Toasted Marshmallow**

**Crunchy Peanut Butter**

**Vanilla Bean**

**Chef's Inspiration**

## SORBETS

*House-made 6*

**Roasted Lemon**

**Grapefruit and Rosemary**

**Raspberry Sherbet**

**Chef's Inspiration**

## AMARI SELECTIONS

<b>Amaro Montenegro</b>	<b>10</b>	<b>Ramazzotti Amaro</b>	<b>10</b>
<b>Amaro Lucano</b>	<b>10</b>	<b>Fernet Branca</b>	<b>10</b>
<b>Averna Amaro</b>	<b>10</b>	<b>Tosolini Amaro</b>	<b>10</b>
<b>Varnelli D'El Erborista</b>	<b>15</b>	<b>Cynar</b>	<b>10</b>
<b>Amaro CioCiaro</b>	<b>10</b>	<b>Luxardo Amaro Abano</b>	<b>10</b>

Executive Chef John Folse

Executive Chef Rick Tramonto

Pastry Chef Blake Abene

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