

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

DESSERTS

- Creole Cream Cheese Bread Pudding Crème Brûlée** 11
Blueberries, Cheesecake, Lemon, Almonds
- Chocolate Doberge Cake** 11
Abita Turbodog, Salted Caramel, Coffee
- Piña Colada Rum Cake** 14
Pineapple, Coconut, Kaffir Lime, Macadamia Nuts
- Peach Vacherin Glacè** 14
Lemon Verbena, Bourbon, Chartreuse, Vanilla Meringue
- Deep Fried Shortcake** 14
Strawberries, Vanilla Semifreddo, Yuzu

Please see your server for our daily cheese selections

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
- 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

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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

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

Executive Chef John Folse

Executive Chef Rick Tramonto

Pastry Chef Blake Abene

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