

RESTAURANT  
**R'evolution**

CHEF JOHN FOLSE • NEW ORLEANS

**FIRST COURSE**

**Scallops**

Young Coconut, Orange Cream, Vanilla  
*Le Blanc du Prieure Lichine 2023*

**SECOND COURSE**

**Duck**

Black Cassis, Herbsaint, Dry Spices  
*Confidences de Prieuré-Lichine 2020*

**THIRD COURSE**

**Elk**

Marinated Blackberries, Lavendar, Yellow Beet  
*Prieuré-Lichine 2016*

**FOURTH COURSE**

**A5**

Cedar, Plum, Cohiba  
*Prieuré-Lichine 2010*

**FIFTH COURSE**

**Humbolt Fog**

Candied Rose, Star Anise, Blackberry  
*Prieuré-Lichine 2019*

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

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