

RESTAURANT
R'evolution

CHEF JOHN FOLSE • NEW ORLEANS

2025 Réveillon

APPETIZER

PAN-SEARED FOIE GRAS

Black Mission Figs, Port Wine, Balsamic Onions

Paula Kornell, Brut Rosé, California

SOUP

DUCK AND ANDOUILLE GUMBO

Roasted Duck, Smoked Andouille, Filé, Rice

Rare Wine Co., 'Boston Bual', Madeira, Portugal

SALAD

TWIN BEET SALAD

Arugula, Blue Cheese Croquettes, Sugared-pecans

Nahalie Richez, 'Petite Combes', Cote Chalonnaise, Bourgogne, France

ENTRÉE

BLANQUETTE DE VEAU

Veal, Cream, Pearl Onions

Ramey Wine Cellars, Chardonnay, California

DESSERT

ÎLE FLOTTANTE

Heavy Whipping Cream, Vanilla, Nutmeg

Chateau Suduiraut (Premier Cru Classe en 1855) Sauternes, Bordeaux

optional wine pairings available

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COCKTAILS

CREAUX CITY'S TOM AND JERRY

Don Q XO, Chateau de Laubade, Egg, Dairy, Spices

PAPA JACK'S BOURBON CREAM

Jefferson's Bourbon, Chocolate, Dairy

COQUITO DE NOEL

Don Q Spiced, Coconut, Egg, Dairy, Spices

STINGER

Tempus Fugit Creme De Menthe, Hennessy VSOP

GET COZY

R'evolution Barrel Castle and Key Rye, Housemade Apple Cider, Spices

APPLE OF MY EYE

R'evolution Barrel Castle and Key Rye, Boulard Calvados Pays d'Auge V.S.O.P.,

Spiced Apple Syrup

TOM DOOLEY'S HOLIDAY

Housemade Apple Cider, Spices (non-alcoholic)

GETTING FANCY

Roasted Pear, Spices, Bubbly Water (non-alcoholic)