

RESTAURANT
Revolution

CHEF JOHN FOLSE • NEW ORLEANS

CELEBRATES RESTAURANT WEEK 2026

Three-Course Dinner – \$56 per Person

Select One of Each Course

STARTER

Louisiana Seafood Gumbo

Scallion, Andouille, Rice

Salad Saison

Seasonal Heirloom Vegetables and Lettuces, House Vinaigrette

Short Rib Boudin

Red Onion Agrodolce, Horseradish

MAIN

Spaghetti Alla Puttanesca

Cherry Tomatoes, Roasted Garlic, Olives, Fried Capers

Gulf Shrimp & Blue Grits

BBQ Butter, Lemon, Pea Tendrils

Redfish Bienville

Charred Lemon Beurre Blanc, Root Vegetables

DESSERT

Tropical Bread Pudding

White Chocolate Bread Pudding, Pineapple-Mango-Lime

Compote, Toasted Coconut Ice Cream, Macadamia Nuts

Maple Creme Brulee

Maple Custard, Raspberry Meringue, Pain Perdu,

Pistachio Ice Cream

Death By Chocolate

Chocolate Cake, Chocolate Mousse, Chocolate Sauce,

Chocolate Ice Cream, Strawberry Caviar, Fresh Strawberries

optional wine pairing available for an additional \$44

