

RESTAURANT Revolution

CHEF JOHN FOLSE • NEW ORLEANS

COOLINARY 3 COURSE DINNER \$58

OPTIONAL WINE PAIRING FOR AN ADDITIONAL \$42

STARTER

pairs best with: Mas de Daumas Gassac, Brut Rosé, 'Frizant'

WATERMELON & TOMATO GAZPACHO

Louisiana Blue Crab, Cucumber, Basil, Marcona Almond

or

YELLOWFIN TUNA CRUDO

Alligator Pear, Peach, Puffed Rice, Cilantro, Yuzu Kosho

or

SHORT RIB BOUDIN

Red Onion Agrodolce, Horseradish Cream

MAIN

pairs best with: Vincent Girardin, Chardonnay, Bourgogne Blanc OR

Domaine Faiveley, Pinot Noir, Bourgogne Rouge

SILVER QUEEN CORN AND SUMMER TRUFFLE TORTELLONI

Fire Roasted Oyster Mushroom, Corn Velouté, Tarragon

or

GULF SHRIMP & WHITE OAK ESTATE GRITS

Andouille, Leeks, Scallion, Creole Tomato BBQ

or

MARKET GULF FISH

Shrimp Maque Choux, Charred Okra, Smoked Crab Fat Butter

DESSERT

pairs best with: Rare Wine Co. 'Boston Bual' Madeira

CAFÉ AU LAIT BEIGNET

Espresso Sorbet, Vanilla Anglaise, Coffee Bean Brittle

or

BUTTERMILK CHESS PIE

Blackberry, Lavender, Chantilly, Thai Basil

or

PROFITEROLES & SALTED CARAMEL ICE CREAM

Milk Chocolate Ganache, Hazelnut

