

HEX and the CITY



RESTAURANT
R'evolution

CHEF JOHN FOLSE • NEW ORLEANS

**PRESENTS:
WITCHES LUNCH**



OCTOBER 23RD
FULLY BOOKED

OCTOBER 30TH
FULLY BOOKED

OCTOBER 31ST

11AM-2PM

**BOOK ON RESY
PARTIES OF 8 OR MORE, PLEASE
CONTACT THE RESTAURANT
DIRECTLY TO RESERVE YOUR
TABLE.**

**504-553-2277
777 BIENVILLE ST.**

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Select One of Each Course for \$55

I. THE OPENING CHARM

SEAFOOD GUMBO

Gulf Shrimp, Jumbo Lump Crab, Oyster, Andouille, Scallion Rice

BLACK TRUFFLE CAESAR SALAD

Romaine, Garlic Breadcrumbs, Parmesan, Oyster and Champagne Dressing

YELLOWFIN TUNA CRUDO

Alligator Pear, Late Season Peach, Puffed Rice, Cilantro, Fresno Chile

II. THE MAIN AFFAIR

PUMPKIN TORTELLONI

Brown Butter Cream, Pecorino, Pecan, Sage

GRILLED GULF SWORDFISH

Roasted Beets, Baby Carrots, Hearts of Palm, Meyer Lemon

FRIED CHICKEN & CAVIAR

Pain Perdue, Cane Syrup, Cayenne

BUTCHER'S CUT STEAK FRITES

6oz Prime NY Striploin, Hand Cut Fries, Sauce Aux Poivre

III. SWEET BUT COMPLICATED

WITCHES CAULDRON

Dark Chocolate Mousse, Black Velvet Cake, Roasted Pistachio

BASQUE STYLE CHEESECAKE

Blood Orange, Raspberry

AFFOGATO

Pumpkin Spiced Gelato, Caramel, Espresso

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POISE & POTIONS

selections \$16 each

WITCH PLEASE

Belvedere Vodka, Kiwi Cordial, Lillet Blanc, Suze, Lemon, Bubbles

ORANGE IS THE NEW BLACK

Hendrick's Gin, Pimm's, Spiced Ginger Syrup, Lemon

RUBY SLIPPERS

Reposado Tequila, Cointreau, Lime, Ruby Port, Foam

LOVE POTION NO. 9

Sardi Liqueur, Chinola Passion Fruit Liqueur, Mango, Lime

THE DEVIL'S DUE

Four Roses Small Batch, Strawberry Aperitif, Melon Artonic, Rhubarb Cordial

