RESTAURANT R'evolution

CHEF JOHN FOLSE • NEW ORLEANS

DECEMBER FRIDAY LUNCH

APPETIZERS & SHAREABLES

RAW BAYOU ROSA OYSTERS MP

Seaweed Mignonette, Housemade Hot Sauce

BLUEFIN TUNA CRUDO 19

Alligator Pear, Tangerine, Nasturtium, Caviar

BLUE CRAB BEIGNETS 16

Four Rémoulades

SHORT RIB BOUDIN 14

Red Onion Agrodolce, Horseradish

DRY-AGED STEAK TARTARE 18

Tasso Fat Dijon, Pickled Mirliton, Sassafras-cured Egg Yolk

FROMAGE PLATE 21

3 Year Gouda, Aged Comte, Humboldt Fog

Served with Olives, Fruit Confiture, Marcona Almonds, Housemade Lavash

ROYAL OSETRA CAVIAR 75

House Made Potato Chips, Crème Fraiche, Chives

GUMBOS, SOUPS AND SALADS

DEATH BY GUMBO 18

Half Roasted Quail, Andouille, Oysters, Filé Rice

SNAPPING TURTLE SOUP 15

Deviled Quail Egg, Madeira

GULF SEAFOOD GUMBO 15

Andouille, Scallion Rice

LIUZZA FARMS SQUASH BISQUE 13

Toasted Pumpkin Seeds, Coriander, Crème Fraîche

SAISON SALAD 14

Arugula, Shaved Fennel, Satsuma, Honey Dijon Vinaigrette

BLACK TRUFFLE CAESAR 16

Romaine, Garlic Breadcrumbs, Parmesan, Oyster and Champagne Dressing

ENTREES

MUSHROOM & BURGUNDY TRUFFLE TAGLIATELLE 22

Pecorino Fonduta, Fines Herbes, Breadcrumbs

(Add Grilled Chicken $10 Add Sauteed Gulf Shrimp $12)

B&W GULF SHRIMP & WHITE OAK ESTATE GRITS 23

Andouille, Leeks, Creole Tomato BBQ

MARKET GULF FISH MP

Roasted Beets, Heirloom Carrots, Wild Arugula, Meyer Lemon Butter

FRIED CHICKEN & CAVIAR 24

Pain Perdue, Cane Syrup, Cayenne

WILD BOAR CAVATELLI 23

San Marzano Tomato, Trinity Sofrito, Aged Parmesan

BUTCHER'S BURGER 25

Comte Cheese, Creole Tomato Jam, Black Garlic Aioli, Fries

STEAK FRITES 36

6oz New York Striploin, Sauce Aux Poivre

DESSERT

STICKY TOFFEE PUDDING 12

Persimmon, Foie Gras, Whipped Crème Fraîche, Port Wine Caramel

BASQUE CHEESECAKE 12

Blood Orange, Wild Currants, Vanilla Chantilly

AFFOGATO 10

Peppermint Gelato, Mocha, Espresso