RESTAURANT

Revolution

CHEF JOHN FOLSE • NEW ORLEANS

NEW YEARS EVE 2026

AMUSE BOUCHE

POTATO SOUFFLE

Creme Fraiche, White Sturgeon Caviar

BAYOU ROSA OYSTER

Kumquat, Basil

FIRST COURSE

VENISON CARPACCIO

Parsnip, mustard seed, watercress

FOIE GRAS TORCHON

Madeira gelee, Truffle

SALT ROASTED BEET SALAD

Red & Gold Beets, Tangerine, fingerlime

BLUE CRAB BISQUE

Jumbo Lump crab, paprika oil, fresh herbs

SECOND COURSE

WINTER TRUFFLE RISSOTO

Wild Mushrooms, pecorino, burgundy truffle

GULF FISH PONCHARTRAIN

Fingerling potatoes, Gulf Shrimp, Blue crab cream

LOBSTER CAVATELLI

Calabrian Butter, Bottarga, Sourdough

10OZ AUSSIE WAGYU RIBEYE

Horseradish Pomme Puree, Foie Gras Jus

THIRD COURSE

CHOCOLATE & SATSUMA PETITE GATEUX

Dark Chocolate Mousse, Satsuma Cremeux

SPICED CREME CARAMEL

Vanilla Poached Pear

PAVLOVA 75

Grapefruit & Champagne Sorbet, Lemon Gin Gel, Citrus Meringue, vanilla chantilly