RESTAURANT

Revolution

CHEF JOHN FOLSE • NEW ORLEANS

# RÉVEILLON

## A New Orleans Christmas Tradition

**Four Course Dinner $75**

**optional wine pairing for an additional $50**

**FIRST COURSE**

**SNAPPING TURTLE SOUP**

*Deviled Quail Egg, Madeira*

**recommended pairing: Rare Wine Co., 'Savannah Verdelho' Madeira, NV**

**SECOND COURSE**

**SHAVED FENNEL & SATSUMA SALAD**

*Arugula, Winter Radish, Toasted Pecan, Dijon Vinaigrette*

**recommended pairing: Domaine Daniel Chotard Sancerre, Loire, France, 2024**

**THIRD COURSE**

**PAN ROASTED GULF FISH**

*B&W Shrimp, Fingerling Potato, Leeks, Smoked Oyster & Herbsaint Cream*

**recommended pairing: Trig Point, Chardonnay, 'Signpost', Russian River Valley, California, 2022**

**or**

**BLANQUETTE DE VEAU**

*Glazed Root Vegetables, Royal Trumpet Mushroom, Vol-au-Vent, Tarragon*

**recommended pairing: Château Cap de Faugeres, Bordeaux Blend, Castillon Cotês de Bordeaux, Bordeaux**

**FOURTH COURSE**

**STICKY TOFFEE PUDDING**

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

*Served Nightly Through the Christmas Season*

**recommended pairing: Jorge Ordóñez, Muscat, 'Selección Especial #1', Malaga, Spain, 2021**