

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

TRICENTENNIAL TASTING MENU & PAIRING

Featuring one of the Seven Nations of New Orleans:

GERMANY

Beer Pairing or Wine Pairing

FIRST COURSE

White Asparagus

Breaded and Fried, White Truffle Béarnaise

Beer Pairing - Reissdorf Kolsch

Wine Pairing – Müller-Thurgau Trocken, Fritz Müller

SECOND COURSE

Ham with Horseradish

Rye Bread, Whipped Butter

Beer Pairing - Weinstephaner Hefeweiss

Wine Pairing – 2015 Riesling Kabinett Graacher Himmelreich, J.J. Prüm

THIRD COURSE

Beef Rouladen

Bavarian Bread Dumplings, Cooked Sauerkraut

Beer Pairing - Aecht Schlenkerla Rauchbier Märzen

Wine Pairing – 2013 Pinot Noir, Friedrich Becker Family

FOURTH COURSE

Chocolate Doberge Cake

Abita Turbodog, Salted Caramel, Coffee

Wine Pairing – 2016 Scheurebe Beerenauslese, Pffefferingen



NEW ORLEANS

\$300 per couple

\$150 per person

CHEF PREFERS FULL-TABLE PARTICIPATION

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