

RESTAURANT  
**R'evolution**

**FOLSE • TRAMONTO • NEW ORLEANS**

**CHEFS JOHN FOLSE AND RICK TRAMONTO**  
**WELCOME YOU TO A R'EVOLUTIONARY DINNER**  
featuring F.E. Trimbach Wines  
*October 22<sup>nd</sup>, 2018*

**FIRST COURSE**

**Goat Yogurt, Goat Ham, Compressed Stone Fruit**  
*2008 Gewürztraminer Cuvée des Seigneurs de Ribeaupierre*

**SECOND COURSE**

**Tuna Toro, Dirty Rice Cracker**  
*2014 Riesling Grand Cru Schlossberg*

**THIRD COURSE**

**Duo of Squab and Polentas**  
*2009 Riesling Cuvée Frederic Emile*

**FOURTH COURSE**

**Dry Aged Spinalis of Ribeye, Smoked Sweet Potato**  
*2012 Pinot Noir Réserve Personnelle*

**FIFTH COURSE**

**Poached Pear Clafoutis, Steens Pecans and Blue de Brebis Crème Glace**  
*2012 Pinot Gris Réserve Personnelle*

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