

RESTAURANT
R'evolution

FOLSE • TRAMONTO • NEW ORLEANS

CHEFS JOHN FOLSE AND RICK TRAMONTO
WELCOME YOU TO A R'EVOLUTIONARY DINNER
featuring Chappellet Winery
November 15th, 2018

FIRST COURSE

Hamachi Crudo

Orange, Salsa Verde, Pine Nuts, Espelette
2017 Chenin Blanc, Napa Valley

SECOND COURSE

Black Tie Scallop

Brick Dough, Lemongrass Cream, Choupique Caviar
2016 Chardonnay, Napa Valley

THIRD COURSE

Roasted Squab

Red Rice Grits, Pickled Cherries, Albufera Sauce
2016 Mountain Cuvee, Napa Valley

FOURTH COURSE

Duo of Belly

Pork Belly Porchetta, Boudin Noir Sauce
Korean BBQ Beef Navel, Kimchi Puree
2015 Signature Cabernet Sauvignon, Napa Valley
2014 Pritchard Hill Cabernet Sauvignon, Napa Valley

DESSERT

Composed Cheese and Mignardise

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