

## **RESTAURANT OVERVIEW**

Overseen by world-renowned executive chefs John Folse and Rick Tramonto, Restaurant R'evolution is an unparalleled fine dining experience, which evolves the food of the seven nations that formed Louisiana's culture and cuisine. The elegant 6,000 square-foot fine dining restaurant is the first joint venture for chefs John Folse and Rick Tramonto's restaurant development company, Home on the Range.

Under the guidance of chefs Folse and Tramonto, the award-winning innovative eatery presents imaginative reinterpretations of classic Creole and Cajun cuisine in a setting that blends antique architectural details of grand French Quarter homes with contemporary accents. Restaurant R'evolution opened in June 2012 inside the iconic Royal Sonesta New Orleans hotel in the heart of the French Quarter. That same year, New Orleans Magazine named Restaurant R'evolution Best New Restaurant.

**Price Range:**

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**Seating:**

200 (158 dining; 42 bar)

**Address:**777 Bienville St.  
New Orleans, LA 70130**Phone:**

504.553.2277

**Web and Social Media:****Web:** [Revolutionnola.com](http://Revolutionnola.com)**Facebook:** [Facebook.com/RestaurantRevolution](https://www.facebook.com/RestaurantRevolution)**Twitter and Instagram:** @RevolutionNOLA**Hours:****Sunday Jazz Brunch:**

10:30 a.m. - 2:00 p.m.

**Lunch:**

Friday 11:30 a.m. - 2:30 p.m.

**Holiday Lunch (throughout December 2016):**

Wednesday - Friday 11:30 a.m. - 2:30 p.m.

**Dinner:**

Nightly 5:30 – 10:00 p.m.

**Bar R'evolution:**

Saturday 12:30 p.m. – 11:00 p.m.

Sunday 10:30 a.m. – 11:00 p.m.

Monday - Friday 5:30 p.m. – 11:00 p.m.

## **CUISINE OVERVIEW**

Restaurant R'evolution's menu reflects a melding of the chefs' distinct culinary styles. Steeped in the diverse historic and cultural influences of Louisiana, the menu features not only the chefs' interpretations of New Orleans classics such as gumbo, po-boys and beignets, but also new creations highlighting ingredients from what Chef Folse refers to as "the swamp floor pantry." Classical New Orleans ingredients such as Gulf shrimp and oysters, Andouille sausage and catfish appear alongside alligator, frog, crawfish, kumquats, sassafras and persimmons and other indigenous ingredients that have defined Louisiana cooking for centuries.

Soups include "Death by Gumbo," quail gumbo served with a whole, semi-boneless quail stuffed with oysters, Andouille sausage and rice. Appetizers showcase selections such as Burrata cheese and choupique caviar with black olive oil, as well as roasted sea scallop with truffled cauliflower purée and beef cheek debris.

Signature items feature playful and unique presentations such as “A Tale of Three Fishes,” which offers diners three seafood stews from three of the seven nations that settled Louisiana, including French bouillabaisse, Spanish zarzuela and Tuscan cacciucco served in three separate courses. The “Triptych of Pork” presents grilled belly, smoked tail and crispy ear, for a head-to-tail tribute to the Louisiana boucherie.

Louisiana’s renowned seafood is prominently showcased in dishes such as grilled striped bass with lemon verbena broth, Swiss chard, caramel-poached turnips, fried root vegetables and turnip lemon powder. A flounder napoleon, stuffed with Louisiana crawfish and shrimp mousse, is served with artichoke and Gulf oyster stew and a crisp crawfish ball. Wild game also appears on the menu, reflecting the important role that hunting and outdoorsmanship play in Louisiana’s “Sportsman’s Paradise.” A large selection of premium steaks and chops is offered with a wide array of sauces, crusts and toppers, including tomahawk rib eye for two with blue cheese crust; Wagyu sirloin strip served three ways and bone-in filet with foie gras butter.

Desserts showcase classical New Orleans sweets done in a new and contemporary way. “Coffee and Beignets” presents chicory mocha pots de crème with coffee-infused beignets and black fig jam. The chefs’ spin on a “Root Beer Float” layers locally made Abita root beer and vanilla semifreddo in a glass, topped with vanilla ginger foam, and served with a gingersnap tuile straw.

Restaurant R’evolution is also known for its lively Sunday jazz brunch. In fact, acclaimed food, travel and lifestyle guide Gayot named Restaurant R’evolution among its 2015 Top Brunch Restaurants. Treated to live jazz from The Don Vappie Creole Trio, guests choose from the restaurant’s own take on mouth-watering local classics like Death by Gumbo, Duck Confit and Eggs, Eggs a la Crème or the decadent Short Rib Grillades and Gravy, plus so much more. Several of the dishes were designed specifically for brunch by the restaurant’s award-winning culinary team. And, to take the guesswork out of ordering while keeping the experience affordable, there’s also a wonderfully curated pre fixe menu that comes in at around \$75.

Restaurant R’evolution also features extensive charcuterie and cheese programs, a large wine list and seasonal, market-fresh mixology. Service highlights tableside components for many dishes, promoting engagement with diners about the history of the dishes they are enjoying.

## **WINE AND COCKTAIL OVERVIEW**

Restaurant R’evolution Wine Director Nicolas Rouet maintains a world-class selection of 10,000 bottles of wine from around the world, with a special emphasis on the seven nations that originally settled Louisiana and make up the backbone of Creole cuisine. Restaurant R’evolution’s comprehensive wine-by-the-glass program highlights white and red Burgundy, Bordeaux whites and California reds.

As France, Germany, Italy and Spain are the foundations of Creole cuisine, the wine list focuses heavily on these countries, including classics such as Burgundy and Rhone varietals. Vintage wines, such as 1865 Madeira and 1982 Bordeaux, lend extra prestige to the wine program. In addition, an impressive selection of options representative of emerging wine-producing regions, such as Lebanon, Germany, Slovenia, Greece and South Africa is featured.

Bar R’evolution offers chef-driven, seasonal cocktails inspired by modern takes on “gilded age” libations from the pre-Prohibition era. Reinterpretations of classic drinks such as the Presse, the Cobbler and the Absinthe Cocktail incorporate small-batch spirits, house-made Creole bitters, and chef-crafted ratafias (the French-influenced fruit cordials that have been produced in Louisiana kitchens for generations). Bar R’evolution also features an array of seasonally rotating craft beers from local breweries including Abita Brewing Company, Heiner Brau Microbrewery and NOLA Brewing.

## **MENU LINKS**

Brunch Menu: [http://www.revolutionnola.com/restaurant\\_revolution\\_menu.html#brunch](http://www.revolutionnola.com/restaurant_revolution_menu.html#brunch)

Lunch Menu: [http://revolutionnola.com/restaurant\\_revolution\\_menu.html#lunch](http://revolutionnola.com/restaurant_revolution_menu.html#lunch)

Dinner Menu: [http://revolutionnola.com/restaurant\\_revolution\\_menu.html#dinner](http://revolutionnola.com/restaurant_revolution_menu.html#dinner)

Dessert Menu: [http://revolutionnola.com/restaurant\\_revolution\\_menu.html#dessert](http://revolutionnola.com/restaurant_revolution_menu.html#dessert)

Tasting Menu: [http://revolutionnola.com/restaurant\\_revolution\\_menu.html#tasting](http://revolutionnola.com/restaurant_revolution_menu.html#tasting)

Bar R'evolution Menu: [http://revolutionnola.com/restaurant\\_revolution\\_menu.html#bar](http://revolutionnola.com/restaurant_revolution_menu.html#bar)

Wine List: <https://binwise.com/WineLists/Restaurant-Revolution-BOTTLE-WINE-LIST.html>

## **RESTAURANT TEAM**

### ***Proprietors***

Home on the Range: Folse Tramonto Restaurant Development, LLC, in partnership with Royal Sonesta New Orleans

### ***Executive Chefs***

John Folse and Rick Tramonto

### ***Wine Director***

Nicolas Rouet

### ***Chef de Cuisine***

Jana Billiot

### ***Bar R'evolution Manager***

Patrick Sterling

### ***Pastry Chef***

Jonathan "Blake" Abene

### ***General Manager***

Carlos Ramirez

## **ROYAL SONESTA NEW ORLEANS OVERVIEW**

In the heart of the French Quarter, Royal Sonesta New Orleans is more than a place to meet or stay. Jazzed up and newly reimagined, it is a hub of authentic jazz, vibrant nightlife and refined southern design. Traditional gabled windows, rich colors and linens accented with fresh flowers, wrought-iron balconies, and a lush courtyard combine to create an experience unlike any other. With 483 newly renovated guest rooms, authentic hospitality, and its Food is Art philosophy, no one offers more ways to inspire its valued guests than the all-new Royal Sonesta New Orleans.

As the VIP box seat to a true New Orleans experience, Royal Sonesta New Orleans offers the best of the Big Easy all under one roof. The hotel is home to several dining and entertainment venues, including Restaurant R'evolution, Bar R'evolution, Irvin Mayfield's Jazz Playhouse, Desire Oyster Bar, Le Booze and PJ's Coffee Café. In addition to world-class amenities, Royal Sonesta New Orleans offers 20,000 square feet of meeting and special event space.

Now more than ever, Royal Sonesta New Orleans is a destination in and of itself. The hotel personifies luxury, providing guests the heritage of New Orleans hospitality through graceful ambiance and uncompromising service.