

RESTAURANT
Revolution
FOLSE • TRAMONTO • NEW ORLEANS

RESTAURANT R'EVOLUTION PRIVATE DINING

Celebrate at Restaurant R'evolution within one of our six totally unique dining rooms, guaranteed to leave you and your guests with a lasting memory of the award winning cuisine of Chef John Folse and Chef Rick Tramonto. There is a room that would be perfect for every special occasion, accommodating seating for 10-40 guests.

Chef's Office Dining Room | Accommodates up to 10

This fully private room is perfect for culinary enthusiast and offers the ultimate experience. A round table overlooks our state of the art, custom-built kitchen designed by Chefs John Folse and Rick Tramonto. The room features a private connecting restroom, a television that live streams live action from the exposition kitchen in the Market Room, and a custom made shell chandelier nodding to our coastal waters.

Wine Room | Accommodates up to 10

Set within the restaurant's custom-built glass and wood wine cellar, guests have an up-close view of the 10,000-bottle inventory. The Wine Room is set with a beautiful mahogany table and a chandelier, which is a series of five hourglass-ribbed glass shades with satin gold hardware. The Wine Room also boasts a private entrance off Bienville St., allowing those who have booked it direct access, and it is equipped with drop-down flat-screen televisions for entertainment or presentations.

Courtyard Room | Accommodates up to 25

With its typical Creole design, allows guests to enjoy the outdoors without suffering stifling heat, humidity or pouring rain as it looks over the lush courtyard and fountain of Royal Sonesta New Orleans hotel.

Bienville Suite | Accommodates up to 40

Reminiscent of a Parisian Bistro, is aptly named for New Orleans' founder and Louisiana's first governor, Jean-Baptiste Le Moyne, Sieur de Bienville this room offers a view of Bienville Street and the goings-on of the French Quarter. Like several rooms in Restaurant R'evolution, the Bienville Suite converts easily to private space with beautiful Creole pocket doors.

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Chef's Office* | Accommodates up to 10



Bienville Suite* | Accommodates up to 40



Courtyard Room* | Accommodates up to 25



Bar R'evolution | Accommodates up to 36



The Market Table
Accommodates up to 10



Wine Room*
Accommodates up to 12

**Denotes "Private"*

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3 courses | Soup or Salad, Entrée, and Dessert | Starting at \$100 plus tax and gratuity

4 courses | Soup, Salad, Entrée, and Dessert | Starting at \$120 plus tax and gratuity

(All dishes are seasonal and subject to change in preparation)

APPETIZERS

(Served family style and charged a la carte)

Oysters R'evolution

Fire Roasted Oysters

Beef Tartare

Crab Beignets

Salumi Board

SOUP/SALAD

(Choice of 2 | additional selection +\$5)

Seafood Gumbo

Turtle Soup

Seasonal Soup

House Salad

Roasted Baby Beets

ENTRÉE

(Choice of 2 | additional selection +\$8)

Seasonal Shrimp N' Grits

Boneless Braised Short Ribs

House-made Pasta

Pan Roasted Semi Boneless Chicken Breast

Gulf Fish Meunière

8oz Filet of Beef

(Supplemental toppings available at an additional charge)

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SIDES FOR THE TABLE

(served family style and charged a la carte)

Artichoke-Mirliton au Gratin
Grilled Asparagus, Parmesan Espuma
Brick Oven Brussels Sprouts, Bacon
Creole Cream Cheese Potatoes
Dirty Wild Rice

DESSERTS

(Choice of 2 | additional selection +\$5)

Turbodog Stout Chocolate Cake
White Chocolate Bread Pudding
Affogato
Vanilla Ice Cream, Espresso, Lady Fingers

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SPECIALTY MENUS

(Can be modified)

VEGETARIAN

SOUP

Butternut Squash, Pepita Pesto, Sage

SALAD

House Salad with Crispy Vegetables

ENTRÉE

(Choice of 1)

**House-made Linguini, Roasted Tomato, Calabrian Chile, Herbs
Wild Mushroom Risotto, Parmesan, Arugula**

DESSERT

House-made Sorbet

Affogato

Vanilla Ice Cream, Espresso, Lady Fingers

GLUTEN FREE MENU

SOUP

Butternut Squash, Pepita Pesto, Sage

SALAD

House Salad with Crispy Vegetables

ENTRÉE

(Choice of 1)

Gulf Fish a la Plancha

8oz Filet Mignon

DESSERT

House-made Sorbet

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HORS D'OUVRE

(Tray passed or served family style)

Minimum purchase of 25 pieces of each item required

Mushroom Mousse Profiterole (vegetarian)

∞∞

Caponata on Lavash (vegetarian)

∞∞

Roasted Baby Beets, Apple, Whipped Horseradish Cream (vegetarian)

∞∞

Shrimp Remoulade

∞∞

Crab Beignets with Assorted Remoulades

∞∞

Beef Tartare on Crostini

∞∞

Shrimp Remoulade

∞∞

Raw Oysters with Citrus Salsa

∞∞

Sizzling Oysters

∞∞

Duck Liver Mousse, Pepper Jelly, Crostini

∞∞

Duck Ham, Seasonal Jam

∞∞

Beef Tartare on Crostini

\$5.00 per piece

Crab Meat Ravigote

∞∞

Mini Foie Gras Torchon with Seasonal Compote, Toasted Brioche

\$6.00 per piece

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