

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

Restaurant Revolution Wine Dinner

Scallop and Peach Crudo

Dehydrated yogurt, prosciutto vinaigrette, marcona almond

2015 Viognier, Julien Pilon

Blue Crab Tajarin

Saffron, dried tomato, botarga

2015 Saint-Peray, Julien Pilon

Sous Vide Wahoo

Roasted corn dashi, baby heirloom squash, cilantro, crispy squash blossom, lime

2015 Saint Joseph, Julien Pilon

Sassafras Quail and Seared Foie Gras

Smoked cippolini, buttered napa cabbage, condensed rhubarb

2014 Cornas, Julien Pilon

Grilled Lamb Belly

Farro verde, olive, gremolata crisp

2015 Cote Rotie, Julien Pilon

Passion Fruit Pavlova

Tropical fruit, whipped coconut

2015 Condrieu, Julien Pilon

\$150/person



New Orleans
WINE & FOOD
EXPERIENCE