

RESTAURANT
Revolution

FOLSE • TRAMONTO • NEW ORLEANS

CHEFS JOHN FOLSE AND RICK TRAMONTO
CELEBRATE
THE FIRST ANNUAL BOUCHERIE DINNER
February 24, 2013

CHARCUTERIE RECEPTION

Crispy Pig's Ear
Red and White Boudin
Salumi
Hog's Head Cheese
Sausages

Ca del Roro
Prosecco, Veneto, Italy NV

APPETIZER

Pied de Cochon
Sweet Potato Aspic

Wein Keller Erbach
Sylvaner Rheinhessen, Germany 2011

SOUP

Hominy and Pig Tail Consommé
Pork Albóndigas

Acquagiusta
"Rosato" Maremma, Italy 2011

SALAD

Local Citrus, Smoked Pecans, Sugar-cured Ham

Sartori Di Verona
"Ferdì" IGT Verona, Italy 2010

SEAFOOD

Gulf Shrimp Dirty Rice Arancini
House Bacon Sauce Piquante

Row Eleven
"Civello" California 2011

ENTRÉE

Triptych of Pork
Braised Pork Cheeks, Persimmon Ratafia
Wrapped Pork Belly Parcel, Turnip Greens
Craklin' Crusted Pork Spinalis

Domaine Brusset
"Les Boudalles" Rhone, France 2010

DESSERT

Stone-ground Grits Pound Cake
Mini Oreille de Cochon, Bacon Praline Ice Cream,
Rye Butterscotch

Niepoort
Ruby Port, Douro, Portugal