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EXECUTIVE CHEFS

John Folse and Rick Tramonto

CHEF DE CUISINE

David Raines III

PASTRY CHEF

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DIRECTOR OF WINE AND SPIRITS

Matthew Allen

OPENED

November 17, 2014

CUISINE

Chefs John Folse and Rick Tramonto innovatively combine Folse's classic Southern approach to seafood with Tramonto's contemporary new-world style. While paying homage to Mississippi's heritage, Seafood R'evolution celebrates a cultural fusion of the foods and flavors that have shaped the culinary landscape of the Gulf Coast over generations.

The menu at Seafood R'evolution boasts not only the chefs' interpretations of classic dishes such as seafood gumbo, Gulf oysters on the half shell and shrimp and grits, but also new creations utilizing Gulf Coast and Delta ingredients such as crab deviled eggs with chow-chow relish, fried Mississippi catfish tacos for two, tamale trio and beer-battered crab beignets. Classic coastal ingredients such as Gulf shrimp, oysters and finfish are standard fare on the daily menu. Fish selections are offered filleted or served whole. While specializing in Gulf of Mexico finfish and shellfish species, offerings from other waters are also available such as salmon, lobster and mussels.

Seafood R'evolution's contemporary kitchen features wood-fired ovens and grills. The featured "fish-on-the-plate" program allows guests to select a fish species from the daily menu board, determine the cooking process (wood-fire grilled or roasted, blackened, a la plancha, sautéed, steamed or fried) and choose a sauce and topping to create their own signature menu item.

The raw bar features oysters on the half shell, frutti de mare towers, tuna carpaccio and black truffle beef tartare.

Soups include "death by gumbo," featuring a whole, semi-boneless quail stuffed with oysters, andouille sausage and rice. Appetizers showcase selections such as Burrata cheese and choupique caviar with scallion oil as well as wood oven-roasted mussels. Pastas are also offered including the signature dishes of fisherman's pasta (spaghettoni with oyster, shrimp and redfish) and sheep ricotta gnocchi with lobster.

Meat aficionados can choose entrées from a selection of prime steaks and chops with a wide array of sauces and toppers such as seared foie gras. Seasonally, wild game appears on the Seafood R'evolution menu reflecting the important role that hunting plays in Mississippi's great outdoors. The menu also offers dishes of fowl as well as regional sandwiches and po'boys.

Desserts showcase Mississippi classics such as Mississippi mud pie and fruit cobblers as well as the chefs' spin on a Barq's® root beer float, banana split and white chocolate bread pudding crème brûlée. Seafood R'evolution also features extensive charcuterie and cheese programs.

WINE PROGRAM

Seafood R'evolution features a custom-built, glass and metal wine cellar with an inventory of 4,000 bottles. Focusing on American wines, there is a special emphasis on those that pair especially well with Mississippi seafood and the assertive flavors of southern cuisine. Of course, there is a collection of wines from around the world as well.

The wine-by-the-glass program provides an array of rotating offerings. There is also a "Sommelier Selection" chosen from the cellar to complement the chef's featured presentations. Finally, an impressive selection of off-the-beaten path eau du vies, cordials and global liqueurs are available.

The wine list is presented to guests on iPads not only to enrich the dining experience, but also to embrace an eco-friendly ethic. The electronic format allows guests to peruse tasting notes, flavor profiles and descriptions even before the sommelier suggests the perfect bottle of wine to complement the dining experience. (A traditional wine list is available upon request.)

BAR R'EVOLUTION & COCKTAIL PROGRAM

Bar R'evolution provides a cutting-edge cocktail program in high-energy surroundings. Seafood R'evolution features handcrafted, seasonal cocktails inspired by Pre-Prohibition era libations. The bar and cocktail program focuses on classic, "gilded age" cocktails, reimagined through a modern lens and emphasizing fresh ingredients. The seasonally changing drinks complement the restaurant's menu.

The bar focuses on producing all of its own juices, syrups, infusions, tonics, shrubs, tinctures, bitters as well as a custom ice program. Offerings range from riffs on old-fashioned mixtures and classic aperitifs, to interpretations of contemporary cocktails made with small-batch spirits and handcrafted ingredients. Also available is an extensive selection of local and premier beer.

DESIGN

Seafood R'evolution's exciting, Gulf Coast-inspired design is the work of The Johnson Studio in Atlanta, led by Bill Johnson, AIA, who is lauded for his vision and personalized designs. In the same way Restaurant R'evolution New Orleans was inspired by grand Creole mansions and the Vieux Carré, Seafood R'evolution takes design cues from local Mississippi history and surrounding architectural vernacular. Bar R'evolution and the raw bar are inspired by eclectic general stores that once dotted small towns of the American South. Guests first experience a sea-inspired, scalloped mosaic floor alongside custom chandeliers reminiscent of fishing floats. A grand bar in rich walnut separates the space from the dining room beyond, while providing a dramatic perch for enjoying libations. An active kitchen passageway leads to the dining room where guests can experience inventive cuisine while watching chefs in action. The elegant dining room is befitting of storied Gulf Coast resorts of the past. Adjacent to the dining room, a contemporary glass and polished stainless steel wine cellar is a striking juxtaposition to the historically inspired elements throughout the restaurant. An exclusive table in the chef's office provides an intimate VIP dining experience. The restaurant also features a private dining room, porch dining, and outdoor dining; each offering a new experience with every visit.

SEATS

317

PRIVATE DINING

Seafood R'evolution features three, beautifully appointed private dining rooms. All spaces are equipped with audio capabilities and large screen video monitors for meeting and lecture formats or to watch football games.

The Nikola Skrmetta Oyster Room, named for the Dalmatian Coast native who settled on the Gulf Coast to work in Mississippi's emerging seafood industry, seats approximately 40 guests. Beautiful oyster plates are nestled into cypress shelving on the walls. By opening the sliding pocket doors to the Chef's Office, eight additional guests can be accommodated.

Whether entering or exiting, the **Boiling Room** is the focal point of the restaurant. With a design inspired by the gazebo-style boiling sheds of the Gulf Coast, this hexagon-shaped room with pinnacled ceiling seats approximately 50 guests. The windowed room offers outdoor ambience for casual, boiled or steamed seafood events, but with a splash of white tablecloths the room is transformed into dining elegance.

The private business quarters of chefs Folse and Tramonto feature an exclusive table for an intimate, VIP dining experience for eight. The **Chef's Office** is filled with cookbooks, awards and trappings of a professional chef's space, but also has a unique view into the 4,000-bottle wine cellar through the glass wall.

HOURS OF OPERATION

LUNCH

Monday – Saturday 11:00 a.m. – 2:00 p.m.

Sunday 10:30 a.m. – 2:00 p.m.

DINNER

Monday – Saturday 5:30 p.m. – 10:00 p.m.

Sunday 5:30 p.m. – 9:00 p.m.

JAZZ BRUNCH

Sunday 10:30 a.m. – 2:00 p.m.

BAR R'EVOLUTION

Monday – Saturday 11:00 a.m. – 11:00 p.m.

Sunday 10:30 a.m. – 9:00 p.m.

RESERVATIONS

Recommended

ATTIRE

Casual but proper