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Revolution
FOLSE  TRAMONTO
RIDGELAND

For Immediate Release

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SEAFOOD R'EVOLUTION PREPARES FOR NOVEMBER 17 OPENING

Chefs John Folse and Rick Tramonto Celebrate a Culinary Milestone

RIDGELAND, Miss. (November 11, 2014) – The culinary landscape in Mississippi will be forever changed as iconic chefs John Folse and Rick Tramonto celebrate the highly anticipated opening of Seafood R'evolution. Festivities will begin with a Friday evening ribbon cutting ceremony and private reception. The upscale restaurant, located at Renaissance at Colony Park in Ridgeland, MS, will open to the public on Monday, November 17.

Offering a cultural fusion of the foods and flavors that pay homage to Mississippi's cultural and culinary history, Seafood R'evolution is the second joint venture for the chefs' development company, Home on the Range: Folse Tramonto Restaurant Development, LLC. Their first endeavor, Restaurant R'evolution, opened in the New Orleans French Quarter at the Royal Sonesta Hotel in 2012, and last month was named as one of the top 10 restaurants in New Orleans by *The Times Picayune*.

Initially, Seafood R'evolution will be open daily for dinner service, 5:30 – 10:00 p.m., with Bar R'evolution serving 5:00 p.m. – midnight. Lunch service will be added in mid-December and Brunch in January 2015.

"Monday will mark an important milestone for our company and for Mississippi," said Folse. "We've established Seafood R'evolution in an area that is an emerging culinary epicenter with vibrant economic growth and a hospitable business environment. We're confident that the restaurant will be an astounding success as we continue to establish our Mississippi roots and build our R'evolution brand."

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In preparation for opening, Seafood R'evolution created 100 jobs with the majority of hires coming from the Jackson and Ridgeland areas. Once operation hits full capacity, the restaurant will employ approximately 150 people.

The two internationally acclaimed chefs are known for innovatively combining Folse's classic Southern approach to seafood with Tramonto's contemporary new-world style. After considerable research, testing, tasting and discussion, the menu at Seafood R'evolution boasts not only the chefs' interpretations of classic dishes, but also new creations.

"For Seafood R'evolution, we have a menu with recognizable, authentic dishes that reflect our understanding of local culture and flavors, but with revolutionary flare," said Folse. "We're certain that Seafood R'evolution will be a must-dine culinary destination as our menu and the presentation of magnificently plated dishes will attract guests hungry for a memorable dining experience."

The restaurant's menu will include a full array of seafood specialties including fresh Gulf fish, filleted or served whole from the wood-fired grill. While specializing in Gulf of Mexico finfish and shellfish species, offerings from other waters are also available such as salmon, lobster and mussels. Oysters on the half shell, frutti de mare towers, tuna carpaccio and black truffle beef tartare will be available at the 13-foot raw bar. Meat aficionados can choose entrées from a selection of prime steaks and chops. The menu will include seasonal wild game as well as regional sandwiches and po'boys.

Giving life to Seafood R'evolution also extends to the very heart of the restaurant – a \$1 million exposed kitchen.

"The expo kitchen stretches across the main dining rooms and can be seen from all angles of the restaurant," said Tramonto. "Guests can view the preparation of the meal right before their eyes while experiencing 30-feet of 'Culinary Theater,' a differentiating feature that's unique to Seafood R'evolution."

Creating a workspace equipped to service the complex and challenging needs of the culinary team was a top priority in building Seafood R'evolution. From the best-possible station layouts to customized equipment, chefs Folse and Tramonto worked with developers to create the ultimate cooking space and nerve center for culinary operations.

The restaurant can seat 317 guests and is compiled of nine distinct dining areas including three private dining spaces in addition to the main dining room, patio space, Bar R'evolution, the raw bar and the wine room.

"Our culinary team has to have the right space, necessary equipment, kitchen 'toys' and amenities to accommodate cooking for a full house," Tramonto added. "We want to offer our guest a new experience with every visit."

Seafood R'evolution's dining areas display architectural features, design elements, lighting and original murals by Grahame Menage that also pay tribute to Mississippi's rich cultural and culinary heritage. From the restaurant's menu and hand-crafted seasonal cocktails to the centuries-old pirogue in the bar, the restaurant acknowledges the culinary contributions of many cultures and ancestors who developed the Gulf Coast seafood industry and other areas of the state.

"It's not every day that world-renown chefs select your area for expansion," said Renaissance co-developer Andrew Mattiace. "We are privileged to have Seafood R'evolution and chefs Folse and Tramonto at Renaissance as their combined presence will bring significant notoriety to this market. We anticipate the restaurant will be a culinary attraction for local residents as well as regional audiences interested in experiencing a one-of-a-kind dining experience."

Build-out construction for Seafood R'evolution began in April 2014. Cryer Development Company of Madison was the contractor.

Seafood R'evolution is managed by Home on the Range: Folse Tramonto Restaurant Development, LLC, headquartered in Ridgeland, MS. The restaurant is designed by The Johnson Studio in Atlanta and led by Bill Johnson, AIA, who is lauded for his vision and highly personalized style. The 10,000-square-foot establishment seats 317 and includes three private dining rooms among its nine distinct dining areas. Amenities also include a full expo kitchen, raw bar and a temperature-controlled, glass wine cellar housing 4,000 bottles. For more information, visit the restaurant's website at www.seafoodrevolution.com.

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