

Commander's à la Carte Menu

Appetizers

Escargot & Bone Marrow Bordelaise

A French dish of wild Burgundy snails flambéed with garlic, shallots, and mushrooms over roasted Parmesan bread ~ Finished with bone marrow & white truffle veal fond 11.00

Oyster & Absinthe "Dome"

Briny Gulf oysters poached with bacon, artichokes, tarragon, cream, and a splash of Parisian absinthe ~ Presented under a flaky pastry shell 12.00

Wild White Shrimp Rémoulade

Chilled Louisiana shrimp over marinated hearts of palm and Creole tomatoes with Limestone lettuce, ripped tarragon, & spicy lemon vinaigrette 9.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp stuffed with spicy Cajun ham, Crystal hot sauce beurre blanc, pickled okra, and five pepper jelly 11.50

Holiday Spiced Foie Gras "du Monde"

Skillet-roasted foie gras & foie gras infused café au lait with strawberry beignets, candied pecans, warm sugarcane syrup, and chicory coffee "mist" 18.00

Soups & Salads

Soup du Jour

Varied cooking techniques combined with farm fresh produce 8.00

Gumbo du Jour

Rich stock slow cooked with fresh regional ingredients 8.00

Turtle Soup

A Commander's classic spiked with sherry 8.00

~ Enjoy our turtle soup with a glass of Sherry ~

Lustau Solera Reserva Palo Cortado "Peninsula" 5.00

Lustau Solera Reserva Dry Oloroso "Don Nuño" 5.00

Soups 1-1-1

A demi serving of three soups:

Gumbo, Turtle & Soup du Jour 8.50

The Commander's Salad

Hearts of romaine, Parmesan, pressed egg, housemade bacon, French bread croutons, grated Gruyère, and creamy black pepper dressing 8.50

Champagne & Strawberry Salad

Sliced Ponchatoula strawberries & St. Andre cheese over watercress and Covey Rise Farm greens with candied pecans, fire-roasted chestnuts, and a light champagne vinaigrette 9.50

Entrées

Pecan Crusted Gulf Fish

Champagne-poached Louisiana blue crabmeat, crushed corn sauce, and spiced New Roads pecans 34.00

Brown Butter Seared Jumbo Sea Scallops

Chanterelle, shiitake, beech, and maitake mushrooms flambéed with caramelized shallots and Hennessey cognac over local tomatoes, Louisiana long grain rice, and truffled porcini mushroom cream 34.00

Griddle Seared Gulf Fish

Baby bok choy, and grilled Mississippi shiitake mushrooms with North Shore legumes, wilted mizuna, sugarcane vinaigrette and smoky tomato butter 29.00

Truffled Creole Cream Cheese Gnocchi

Hand-rolled Creole cream cheese gnocchi tossed with toasted garlic, Oregon chanterelles, beech, enoki, and king oyster mushrooms, with soft herbs, and pressed white truffle oil 26.00

Grilled Veal Chop Tchoupitoulas

Creole spiced milk-fed veal over goat cheese stone ground grits with classic green peppercorn demi glace 45.00

Grilled Black Angus Filet Mignon

8 oz. filet of Creekstone Farms beef over Yukon gold potato puree with caramelized onions, cognac roasted mushrooms, compound herb butter, and tasso marchands de vin 39.00

Colorado Lamb Osso Buco

Slowly braised lamb shank over roasted garlic crushed new potatoes, chanterelle mushrooms, heirloom baby carrots, and toasted rosemary lamb jus 44.00

Side Dishes

Champagne-Poached Crabmeat 9.00 Smashed Red Potatoes 7.00

Roasted Baby Vegetables 7.00 Sautéed Spinach 7.00

Goat Cheese Stone Ground Grits 7.00

The Chef's Playground

French Lobster Bisque

Grilled Maine lobster & French mirepoix flambéed in Hennessey cognac with soft herbs, double cream, and European Plugrá butter

Nicolas Feuillatte Brut Réserve Particulière, Champagne

Escargot & Bone Marrow Bordelaise

Wild Burgundy snails flambéed with garlic, shallots, and mushrooms over roasted Parmesan bread

~ Finished with bone marrow & white truffle veal fond

2008 J-L Tribouley l'Alba Carignan Blend Côtes du Roussillon, France

A Flight of Foie Gras

Salted foie gras ice cream with ribbons of sugarcane cured foie gras and foie gras café au lait topped with foie gras cappuccino cream, candied pecans, warm sugarcane syrup, and powdered foie gras snow

2010 Naufregar Malvasia di Casorzo d'Asti, Piedmont, Italy

~le Coup de Milieu~

Apricot Fizz

Calvados & apricot brandy with crushed Meyer lemon and Prosecco

Brown Butter Seared Jumbo Sea Scallops

Chanterelle, shiitake, beech, and maitake mushrooms flambéed with caramelized shallots and Hennessey cognac over local tomatoes, Louisiana long grain rice, and truffled porcini mushroom cream

2008 Anne Amie Cuvée A Pinot Noir Willamette Valley, Oregon

Dry Aged Breast of Duck

Hand-carved breast of duck over smoky grilled green onion boudin with mustard crusted onion rings, five pepper jelly, liquefied foie gras, and shaved Oregon white truffles

2000 A&G Natale Fantino Barolo Vigna dei Dardi, Piedmont, Italy

Baked Kettle of European Chocolate

Peppermint marshmallows submerged into a half baked dark chocolate cake with salted peanuts, warm caramel, and swirls of melted white chocolate

2009 Domaine des Soulanes Maury, Vin Doux Naturel du Grenache

90.00

Optional Wine Pairing Per Person 42.25

*In order to best serve you, we ask that all members of the party order the Tasting Menu with no substitutions

~A Selection of Artisan Cheese~

Bocage honey with toasted pecan biscotti, red wine syrup, assorted fruit, and Louisiana sugarcane Selection of One 10.00 • Two 12.00 • Three 14.00

Chef Tory's Three Course Specials

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées

Brown Butter Seared Jumbo Sea Scallops

Chanterelle, shiitake, beech, and maitake mushrooms flambéed with caramelized shallots and Hennessey cognac over local tomatoes, Louisiana long grain rice, and truffled porcini mushroom cream 42.00

2008 Anne Amie Cuvée A Pinot Noir Willamette Valley, Oregon Half 8./Full 16.

Griddle Seared Gulf Fish

Baby bok choy, and grilled Mississippi shiitake mushrooms with North Shore legumes, wilted mizuna, sugarcane vinaigrette, and smoky tomato butter 38.00

2008 LIOCO Durell Vyd. Chardonnay Sonoma Valley, California Half 9.5/Full 19.

Cracklin' Crusted Dry Aged Breast of Duck

Hand-carved breast of duck over smoky grilled green onion boudin with mustard crusted onion rings, five pepper jelly, and liquefied foie gras ganaché 38.00

2000 A&G Natale Fantino Barolo Vigna dei Dardi, Piedmont, Italy Half 9.25/Full 18.5

Desserts

Your dessert menu will be presented; however, the following desserts must be ordered in advance and are an additional \$3.00

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"

Or

Ponchatoula Strawberry Shortcake

First of the season sweet strawberries layered in a warm buttermilk biscuit with whipped chantilly cream and a dusting of powdered sugar