

## Starters

### **Turtle Soup**

A Commander's classic with rich veal fond and crushed lemon finished tableside with a splash of aged sherry

### **Commander's Creole Gumbo**

Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

### **Soup du Jour**

Varied cooking techniques with farm fresh produce

### **The Commander's Salad**

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

### **Plaquemines Citrus Salad**

Shaved fennel, Vidalia onions & a selection of local Citrus suprêmes with sunflower seed trail mix, whipped Gournay cheese, farm greens and a Grand Marnier-pomegranate vinaigrette

### **Parish Granola Parfait**

Lemongrass yogurt with burnt orange honey, white chocolate granola crumble, Luxardo-drunk cherries, local satsumas and farm berries

### **LA Grovestand Yeast Beignets**

Tart Meyer lemon curd filled beignets tossed in citrus-milled sugar with pistachio praline, candied cranberries and a carrot-lime Bavarian crème

### **Crawfish Flatbread Acadiana**

Grilled naan bread spread with a lemon Parmesan butter under LA crawfish tails, pickled mushrooms, charred corn, fresh celery leaves, garlic aioli & preserved lemon (Additional 3.50)

### **Shrimp and Tasso Henican**

Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled okra and five pepper jelly (Additional \$3.50)

\*Price of Entrée includes Appetizer, Entrée and Dessert

## Entrées

### **Cochon De Lait Eggs Benedict**

18-hour smoked pork over buttermilk biscuits with poached eggs, ripped herb salad, sauce forestière

## Commander's Brunch Favorites

### **Classic Bloody Mary**

~ Spiked tableside with "ice block" vodka

### **Turtle Soup**

A Commander's classic finished with a splash of sherry

### **Sugarcane Lacquered South Texas Quail**

Charred chili and popcorn rice boudin stuffed inside a boneless farm quail with braised greens, pepper jelly, Louisiana sugarcane and rum vinegar glaze

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

47.00

and housemade tasso hollandaise

36.00

### **Pecan Crusted Gulf Fish**

Louisiana sweet yam bisque, spiced New Roads pecans, fired-roasted corn and Prosecco poached blue crab

45.00

### **Marinated Gulf Shrimp**

Cast iron seared wild shrimp over Louisiana popcorn rice, charred kale pistou, lemon-white bean purée with shards of imported Prosciutto, cured ham vinaigrette and jalapeño cornbread gremolata

39.00

### **Cornbread Crusted Catfish**

Des Allemandes catfish fillets over smoked corn grits, Cajun sausage, Louisiana red beans, charred Vidalia onions and Creole tomato beurre rouge

40.00

### **Barcelona Croqueta Poach**

Buttery golden potato, ham & Manchego croquettes nestled beneath soft hen's eggs with aged sherry hollandaise, blistered Padrón chilies and carved Spanish pork

37.00

### **Tournedos of Black Angus Beef**

Chargrilled petite filets with confit baby Louisiana yams, honey roasted parsnip, deep-fried Brussels sprouts, tasso marchands de vin and béarnaise

40.00

### **Gulf Redfish & Tails**

Chargrilled redfish with crawfish tail escabeche, Louisiana crab boiled peanuts puréed with brown butter, lemon-mascarpone polenta and miso citronette

46.00

## Desserts

### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

~ Warm whiskey sauce added tableside

(Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

### **Ponchatoula Strawberry Shortcake**

First of the season local strawberries macerated with a touch of cane sugar over a warm buttermilk biscuit and Chantilly whipped cream (Must be ordered 20 minutes in advance and is an additional \$3 for a complete meal)

### **Pecan Pie a la Mode**

Southern style pecan pie and vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel

### **Satsuma & Ginger Parfait**

Hand-crafted ice cream layered with Chantilly cream, candied pecans, Crystallized ginger, satsuma jam & crushed white chocolate

### **Commander's Classic Fudge Sheba**

A frozen dark chocolate Bavarian with crushed pecans, sea salt caramel & absinthe-white chocolate ganache

### **Housemade Ice Cream or Sorbet**

A daily selection of seasonal fruit sorbet or old fashioned ice cream

## À la Carte Sides

Prosecco Poached Crabmeat 12.00

Confit Baby Sweet Potatoes 7.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Garlic Wilted Spinach 7.00

Shortstack of Buttermilk Pancakes 8.00

Truffled Scrambled Eggs 9.00

Smoked Corn Stone Ground Grits 7.00

## Eye Openers

### **Classic Bloody Mary**

Our award-winning housemade Bloody Mary mix ~ Spiked tableside with "ice block" vodka 8.75

### **Red Dawn**

A bright, refreshing cocktail featuring our housemade lemoncello and a special sparkler from Savoie, France 11.25

### **Brandy or Bourbon Milk Punch**

~ A brunch favorite 8.50

### **Mimosa**

Fresh orange juice and sparkling wine 9.50

## Jazzy Brunch Wines

2012 Commander's Palace Cuvée Brut Blanc de Noirs Russian River Valley, California 16.5

2015 William Fèvre "Champs Royaux" Chardonnay Chablis, Burgundy, France 14.5

2015 Domaine Saint-Nicolas Fièfs-Vendéens Rosé Loire Valley, France 11.00

2012 Naufregar Malvasia di Casorzo (light, sweet, spritzy red) Piedmont, Italy 8.5

2013 Paul Garaudet Bourgogne Pinot Noir Burgundy, France 13.5

2012 Badenhorst Family "Secateurs" Red Rhône Blend, Swartland, South Africa 11.5



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

The Miss Ella book is available in our restaurant now and feature film debuted in October 2016.  
www.commanderspalace.com