

Jazz Brunch at Commander's Palace

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

The Farmer's Soup du Jour

Daily inspirations using ingredients right from the farm

Soups 1-1-1

A demi serving of three soups:
Gumbo, Turtle & Soup du Jour

The Commander's Salad

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

Summer Sangria Salad

White wine and apricot brandy soaked pineapples, mangoes & cherries tossed with ripe watermelon, petit leaves, ripped herbs, grilled onions, piquillo peppers, and a boozy sangria vinaigrette

Summer Jumper

A healthy dish of fresh & sun-dried fruit with macadamia nut granola, berry jam, housemade yogurt, toasted coconut with Grand Marnier and burnt orange honey

Duck & Foie Gras "Ravioli"

Hudson Valley foie gras, tender Muscovy duck, housemade dark roux pasta, a Champagne poached egg, grilled French mire poix and a smoky duck bone jus

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)

Entrées

*Price of Entrée includes Starter, Entrée and Dessert

Commander's Palace Classics

Pecan Crusted Gulf Fish

Saffron soubise, spiced New Roads pecans, petite herbs and Prosecco poached Louisiana blue crab
45.00

Braised Duck Crêpes

Savory crêpes rolled with tender braised duck and caramelized onion whipped chèvre finished with pistachio infused oil, Grand Marnier drunk cherries & a tart sabayon
37.00

Beef Short Rib Tchoupitoulas

Tender sous vide beef carved with horseradish Yukon Gold potatoes, a poached egg with Béarnaise and green peppercorn demi-glace
40.00

Coolinary Specials

Louisiana Seafood Boil Tamale

Spicy poached redfish, shrimp & oysters, grilled corn tamale, crab boiled vegetables, tomato chile coulis, a soft poached egg, and roasted poblano-cilantro hollandaise
38.00

Cherry Lacquered South Texas Quail

Rainier cherry & popcorn rice "boudin noir" with Creole choucroute, Bada Bing cherry glaze and Crystal hot sauce pepper jelly
39.00

Cast Iron Seared Fish

Seared Gulf fish with heirloom tomatoes, baby bok choy, charred leeks, hot chili oil & tarragon citrus vinaigrette
38.00

Cochon De Lait Eggs Benedict

16-hour barbecue shoulder of pork over buttermilk biscuits with poached eggs, ripped herb salad, sauce forestière and housemade tasso hollandaise
37.00

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)

Chocolate Coconut Candy Bar

Dominican Republic sourced light, dark and milk chocolate candy bar layered with toasted coconut & sweetened condensed milk

Pecan Pie a la Mode

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

Lally's Praline Parfait

Handcrafted ice cream, a honey tuile, candied pecans, Chantilly cream and sticky praline syrup
~ Lally Brennan's favorite dessert

Housemade Ice Cream or Sorbet

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

À la Carte Sides

Horseradish Yukon Gold Potatoes 7.00

Prosecco Poached Crabmeat 12.00

Buttermilk Biscuits 4.50

Sugarcane & Black Pepper Bacon 7.00

Stone Ground White Grits 7.00

Garlic Wilted Spinach 7.00

Shortstack of Blueberry Pancakes 9.00

Truffled Scrambled Eggs 9.00

Commander's Brunch Favorites

Classic Bloody Mary

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

Turtle Soup

A Commander's classic
finished with a splash of sherry

Chicory Coffee Lacquered Texas Quail

Fire roasted chili & cochon de lait boudin over smoky bacon wilted greens with Tabasco pepper jelly and espresso quail jus

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~ Finished tableside with whiskey cream sauce
46.00

Eye Openers

The Saint 75

~ St. Germain, Tanqueray gin, basil and sparkling wine 10.75

Summer Sangria

White wine, orange liqueur, summer fruit & basil 9.00

Brandy or Bourbon Milk Punch

~ A brunch favorite 7.50

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix
~ Spiked tableside with "ice block" vodka 7.75

Mimosa

Fresh orange juice and sparkling wine 8.75



"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.

Book and feature film coming September 2016.
www.commanderspalace.com