

Commander's à la Carte Dinner Menu

Appetizers

Mayhaw Glazed Pork Belly

Abita root beer braised pork belly with put up mayhaw jelly, okra kimchi, Creole mustard pepper jelly and a sunny side up quail egg 12.50

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, 5 pepper jelly and Crystal hot sauce beurre blanc 11.50

Louisiana Oyster Fondue

Crispy oysters and brie-cauliflower fondue with grilled kale, sundried tomatoes, bacon and Parmesan with French bread croustades 12.50

Foie Gras "Du Monde"

Black skillet seared Hudson Valley foie gras over a Ponchatoula strawberry beignet with toasted hazelnuts, warm sugarcane syrup and foie gras infused café au lait 18.00

Soups & Salads

Turtle Soup

A Commander's classic finished tableside with dry sherry 8.50

Gumbo du Jour

Rich stock slow cooked with fresh regional ingredients spiked with Louisiana hot sauce 8.50

Soup du Jour

Varied cooking techniques combined with farm fresh produce 8.00

Commander's Crisp Romaine Salad

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



Charred Cauliflower Salad

Ruby Red grapefruit and roasted cauliflower with shaved radishes, pomegranate seeds, toasted almonds, herb goat cheese & citrus-Champagne vinaigrette 9.50

Plaquemines Citrus Salad

Satsuma, navel orange and tangelo segments with sugarcane vinaigrette, brûléed shallots, shaved mirliton, blue cheese, crunchy pecans and Covey Rise greens 9.50

Entrées

Pecan Crusted Gulf Fish

A Commander's Palace classic with crushed sweet corn, spiced pecans, petite herbs and Prosecco poached Louisiana blue crab 36.00

Sea Salt & Meyer Lemon Crusted Shrimp

A sauté of grilled eggplant, roasted roma tomatoes & Italian garlic with smoked gouda-stone ground grits, creamy pecan pesto and piquillo pepper paint 29.00

French White Truffle & Winter Mushroom Risotto

Shiitake and oyster mushrooms with superfino Arborio rice, Parmesan Chantilly cream and white truffle oil 26.00
~Add Louisiana crab meat or Maine lobster - Additional \$12~

Grand Marnier Lacquered Quail

Fire roasted chili and cochon de lait boudin over smoky bacon wilted greens with Tabasco pepper jelly and espresso pecan crust 32.00

Braised Osso Buco of Colorado Lamb

A 23 oz. Colorado lamb shank braised with French mirepoix and red wine served with cannellini beans, butternut squash & tomatoes finished in a rich roasted lamb bone jus rôti 42.00

Filet of Black Angus Beef

A chargrilled 8 oz. tenderloin of beef with roasted mushrooms, whiskey smoked onions, creamy parsnip purée with tasso & white truffle marchands de vin 40.00

Side Dishes



Winter Root Vegetables 9.00

Prosecco Poached Crab Meat 12.00

Garlic Wilted Farm Greens 7.00

Goat Cheese Thyme Grits 7.00

Creole Smashed Potatoes 7.00



Eat Fit Nola with our heart healthy package by Ochsner

A Selection of Artisanal Cheese

A tasting of warm pecan biscotti, honeycomb, preserved fruits, and candied nuts with sticky Cabernet syrup
Selection of One 10.00 • Two 12.00 • Three 14.00

~ The Chef's Playground ~

Louisiana Caviars

Parmesan gougères, crispy shallots, coriander and crème fraîche
1992 **Cht. Beaux Hauts En Tirage** Extra-Brut R.D., Russian River Valley, Sonoma, California

Crab Boil Vichyssoise

All the flavors of a New Orleans crab boil whipped into a velvety soup with saffras Chantilly and blue crab meat
2012 **Domaine Gauby les Calcinaires**, Vin de Pays des Côtes Catalanes, Southern France

Lobster Risotto

Superfino Arborio rice with white truffle oil and champagne poached Maine lobster
2010 **Maison Champy les Combottes**, Pernand-Vergelesses, Burgundy, France

~le Coup de Milieu~

Saint 75

Tanqueray gin, fresh lemon, St. Germain, basil infused simple syrup & Champagne

Cast Iron Seared Gulf Fish

Chanterelle mushrooms and Tuscan kale with sweet onion soubise and compressed basil
2012 **Occhipinti SP68**, Frappato-Nero d'Avola blend, Sicilia-Vittoria DOC, Italy

Tournedo and Escargot

A chargrilled tournedo of beef with whipped potatoes, smoked mushrooms and escargot-marchands de vin
2012 **Stolpman Vineyards Estate Grown** Syrah, Ballard Canyon, Santa Barbara, California

Strawberry Beignets

Grand Marnier-cream cheese stuffed Ponchatoula strawberry beignets with warm sugarcane syrup and housemade strawberry bounce
2013 **Naufragar** Malvasia di Casorzo DOC, Piedmont, Italy

95.00

Optional Wine Pairing Per Person 62.50

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

Chef Tory's Three Course Specials

Price of Entrée includes Soup or Salad, Entrée and Dessert

Entrées



Cast Iron Seared Gulf Fish

Chanterelle, yellow foot & black trumpet mushrooms flambéed with Cognac, grilled Tuscan kale, roasted tomatoes, sweet onion soubise and compressed basil 42.00

2010 **Maison Champy les Combottes**, Pernand-Vergelesses, Burgundy, France Half 9.25/Full 18.5

Sea Salt & Meyer Lemon Crusted Shrimp

A sauté of grilled eggplant, roasted roma tomatoes & Italian garlic with smoked gouda-stone ground grits, creamy pecan pesto and piquillo pepper paint 41.00

2011 **Domaine Gauby les Calcinaires**, Côtes du Roussillon Villages, France Half 9.25/Full 18.5

Duck Cassoulet

A cracklin' crusted Muscovy duck breast with smoky boudin, braised white beans, French mirepoix, housemade andouille, tasso and Meyer lemon-satsuma gremolata 38.00

2011 **Famille Perrin les Sinards**, Châteauneuf-du-Pape, Rhône Valley, France Half 13.25/Full 26.5

Desserts

Your dessert menu will be presented; however, these desserts are an additional \$3.00

Creole Bread Pudding Soufflé

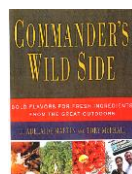
"The Queen of Creole Desserts"
(Must be ordered 20 minutes in advance)

Or

Strawberry Shortcake

Ponchatoula strawberries marinated in Louisiana sugarcane with a fluffy buttermilk biscuit, powdered sugar and Chantilly cream
(Must be ordered 20 minutes in advance)

~ Gift Ideas, One Size Fits All! ~



CP
Gift
Cards