Chef Tory McPhail’s Jazz Brunch Special

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

Commander’s Creole Gumbo
Rich stock slow cooked with regional ingredients spiked with toasted garlic and Creole seasoning

Soup du Jour
Varied cooking techniques combined with farm fresh produce

Louisiana Satsuma Salad
Satsuma & navel orange segments with baby greens, briddled shallots, shaved mirliton, blue cheese, crunchy pecans and crushed oregano-red wine vinaigrette

Baby Spinach Salad
Tender baby spinach tossed with shaved onions, candied pecans, crumbled blue cheese and sugarcane vinaigrette

Eve Openers
The Saint 75
- St. Germain, Tanqueray gin, basil, and sparkling wine 10.75

White Peach Bellini
- Fresh peaches crushed with sparkling wine 8.00

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 7.25

Mimosa
Fresh orange juice and sparkling wine 8.25

Brunch Trimmings
Prosecco Poached Crabmeat
Buttermilk Biscuits
Sugar cane & Black Pepper Bacon
Cracked Corn Artisan Grits
Garlic Wilted Spinach
Black Eyed Pea Choucroute

Commander’s Gift Ideas
One Size Fits All!

Soup du Jour
Varied cooking techniques combined with farm fresh produce

Turtle Soup
A Commander’s classic with rich velvety fond and crushed lemon finished tableside with a splash of aged sherry

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Entrées
Price of Entrée includes Appetizer, Entrée and Dessert

Pecan Crusted Gulf Fish
- A Commander’s Palace Favorite
- Crusted sweet corn sauce spiked with New Roads pecans, petite herbs and Prosecco poached Louisiana blue crab 41.00

Black Angus Sirloin & Egg
Black pepper crusted Angus beef with gravy stock slow cooked with rich veal fond and crispy honey tuile and sticky praline syrup

New Orleans Barbecued Gulf Shrimp
Seared Gulf shrimp crusted with rosemary, garlic and lemon zest over goat cheese grits with charred chilies & New Orleans barbecue butter 38.00

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 $3.50 for a complete meal)

Creole Cream Cheese Cheesecake
Housemade Creole cream cheese cheesecake with a honey graham cracker crust, chocolate lattice and sticky caramel sauce (Additional $5 for a complete meal)

Second Course

First of the Season 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)

House Made Sorbet
A refreshing treat served in a pecan tuile crisp

Lally’s Praline Parfait
Handcrafted ice cream wrapped in a crisp cookie with candied pecans, crisp honey tuile and sticky praline syrup – Lally Brennan’s favorite desert

Grilled Sea Seared Gulf Fish
Chanterelles, butternut squash, grilled kale, sweet red onions, Louisiana soy beans and roasted shallot vinaigrette 37.00

Eggs Lafouche
Brasied pork belly, black pepper cane syrup, andouille buttermilk cornbread hash, poached eggs and hollandaise 55.00

Southern Style Pecan Pie
Pecan pie and vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce

The Commander’s Salad
Hearts of romaine, Parmesan, presed egg, housemade bacon, French bread croutions, grated Gruyère & creamy black pepper dressing

Apple Harvest Parfait
Roasted heirloom apples, bourbon molasses yogurt & dried cherries in a cinnamon ginger tuile with hard cider syrup

Shrimp and Tasso Harnic
Wild Louisiana white shrimp stuffed with spicy Cajun ham tossed in Crystal hot sauce with pickled zuda and five pepper jelly (Additional $5.50)

“The Smokey”
Panned egg, Black Angus sirloin, smoked foraged mushroom, brandy green pepper corn jus and grilled green onion grits

House Cured Salmon
Dill & coriander spiced salmon on toasted brioche with pesto, Creole cream cheese, red onion marmalade and crispy capers

Desserts

Graaffn’t Tha’ “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)

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