

Jazz Brunch at Commander's Palace

Starters, Soups & Salads

Turtle Soup au Sherry

The authentic Louisiana favorite with rich veal fond, chopped egg 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, Creole seasonings and local hot sauce

Commander's Crisp Romaine Salad

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

Spring Beet & Strawberry Salad

Slow roasted ruby & golden beets, Ponchatoula strawberries, housemade buttermilk ricotta and smoked watermelon radish with strawberry gazpacho vinaigrette

Whiskey Smoked Salmon

Sweet pepper & whiskey cured smoked salmon over a fluffy cornmeal Johnny cake with tangy pickled onions, Cajun caviar crème fraîche and spring leaves
(Additional \$3)

French Truck Café Au Lait Beignets

Crisp sourdough beignets stuffed with whipped café au lait-Creole cream cheese mousse dusted in French Truck chicory sugar with strawberry jam and citrus marmalade

Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc
(Additional \$3.50)

Entrées

*Price of Entrée includes Starter, Entrée & Dessert

Pecan Crusted Gulf Fish

Prosecco poached jumbo lump crab over roasted corn, spring asparagus, grilled kale, melted leeks and whiskey spiked crushed corn cream
50.00

Crispy Des Allemands Catfish

Corn fried local Louisiana catfish with grilled corn, tomatillo & avocado salad, house hot sauce, baby gem lettuces and green garlic buttermilk dressing
39.00

Crispy Crawfish Omelet

Ginger & yuzu marinated Louisiana crawfish tails with shaved mirlitons, sweet pea shoots and edamame folded into a thin crispy egg omelet with lemon-miso emulsion
40.00

Wild Louisiana White Shrimp Curry

Ancho-citrus glazed Gulf shrimp with fire roasted cauliflower, sweet potatoes, petite carrots, sweet peas and crispy artichokes in a citrusy spiced coconut curry broth
40.00

Cochon De Lait Eggs Benedict

16-hour barbecued shoulder of pork over warm buttermilk biscuits, sauce forestière with roasted mushrooms, caramelized onions and ripped herbs, soft poached hen's eggs and housemade tasso hollandaise
38.00

Grilled Tournedos of Black Angus Beef

Harris Ranch beef tournedos over garlic & herb roasted mushrooms, whiskey smoked onions, goat cheese stone ground grits and green peppercorn Tchoupitoulas sauce
54.00

Chef Meg's Favorite Brunch Package



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

Café Pierre Lacquered Texas Quail

Smoked chili & pork boudin stuffed quail over a nest of tangy bacon braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus

Creole Bread Pudding Soufflé

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

52.00



Sides


Louisiana Crawfish Tails 14.00

Black Pepper Cane Syrup Bacon 7.00

 Sauté of Corn, Grilled Kale & Leeks 7.00

Goat Cheese Stone Ground Grits 8.00

Two Poached Eggs & Hollandaise 7.00

 Eat Fit NOLA items meet the nutritional criteria of Ochsner Health. For more information please visit EatFitNOLA.com

Desserts

Creole Bread Pudding Soufflé
"The Queen of Creole Desserts"

~Finished tableside with warm whiskey cream~
(Additional \$3 & must be ordered in advance)

Creole Cream Cheese Cheesecake

A thick cut slice of handmade cheesecake with warm salted caramel & chilled chocolate
(Additional \$3)

Cookies & Cream

Dark chocolate chip cookie dough sandwich dipped in Piety & Desire chocolate with Maldon sea salt, duck fat caramel, miso-butterscotch ice cream and white chocolate coated corn flakes

Pecan Pie à la Mode

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

Ponchatoula Strawberry Shortcake

Louisiana strawberries dusted in cane sugar, a warm buttermilk biscuit and Chantilly cream
(Additional \$3 & must be ordered in advance)

~Gift Ideas, One Size Fits All~

