

## Chef Meg's Classic Creole Luncheon

### Commander's Turtle Soup

Rich veal stock simmered slowly for 72 hours with minced snapping turtle, holy trinity & pressed hen's eggs ~Finished tableside with aged sherry

### Café Pierre Lacquered Texas Quail

Charred chili smoked boudin stuffed quail over tangy bacon and apple cider 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  
45.00

## Today's 2 Course Lunch Specials

Price of entrée is inclusive of your choice of soup or salad.

### Chimichurri Crusted Grilled Chicken

Herb & garlic marinated chicken thigh with ancho-duck fat smashed sweet potato, cilantro-lime red cabbage slaw and burnt sweet onion chimichurri  
22.00

### Three Little Pigs Tostada

16-hour smoked pork shoulder with Cajun boudin, Creole spiced tostada, red bean purée crunchy chicharrons, green garlic crema and pork jus  
24.00

## ~EAT FIT NOLA~



### Spring Asparagus Vichyssoise

Velvety smooth potage of tender asparagus, spring greens and potato garnished with crème fraiche crispy oyster mushrooms, and Cajun caviar

### Cast Iron Seared Gulf Fish

Local Louisiana field pea ragu, roasted cauliflower wilted Swiss chard, blood orange ricotta and preserved lemon with a roasted piquillo pepper coulis

### Sorbet du Jour

Handcrafted sorbet with the finest Louisiana fruit spiced with local flavors spun daily  
42.00

## ~Lunch Libations~

### Lafayette No. 1 \$5

Don Q 7 year old rum, Drambuie, Peychaud's Aperitivo and Prosecco make for a delightful bittersweet aperitif to start the day

### The Crescent City Cooler \$5

Pineapple mango vodka, freshly squeezed lime, bitters and ginger ale compose a refresher you won't soon forget

## ~Featured Wines~

Our good friends, the Perrin family of Château de Beaucastel, offered us two very special wines from the south of France:

2018 **Famille Perrin** Luberon Blanc 5.99

2018 **Famille Perrin** Ventoux Rouge 5.99

## Appetizers

### Creole Tomato Crawfish Curry

Crispy smoked Gulf seafood beignets in a pool of Breaux Bridge crawfish spiked creole tomato curry with shaved mirliton and ripe mango slaw dressed in Nam Pla vinaigrette  
14.50

### Shrimp & Tasso Henican

Wild Louisiana white shrimp, tasso ham, pickled okra, sweet onions, five pepper jelly and Crystal hot sauce beurre blanc  
14.00

### Whiskey Smoked Salmon Croustade

House cured salmon and lemon whipped goat cheese on buttery brioche croustades with dill cured English cucumber, sauce gribiche and avocado-spring pea purée  
14.00

### Spring Asparagus Vichyssoise

Velvety smooth potage of tender asparagus, spring greens and potato garnished with crème fraiche crispy oyster mushrooms and Cajun caviar  
11.00

## Sides

Garlic Wilted Spinach 7.00

Tangy Bacon & Apple Cider Braised Cabbage 7.00

Creole Cream Cheese Stone Ground Grits 7.00

Creole Smash New Potatoes 7.00

Housemade Smoky Boudin 7.00

Louisiana Crawfish Tails 14.00

## 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  
11.00

### Soup Du Jour

Varied cooking techniques combined with fresh seasonal ingredients  
10.00

### Commander's Creole Gumbo

Rich stock slow cooked in a dark cast iron roux with regional ingredients spiked with toasted garlic, Creole seasonings and local hot sauce  
11.00

### Commander's Crisp Romaine Salad

Hearts of romaine, grated Parmesan, pressed egg, crumbled bacon, French bread croutons, shaved Gruyère and creamy black pepper dressing  
10.50

### Louisiana Watermelon Salad

First of the season local watermelon, pickled cucumber ribbons and spicy arugula with Southern Maids Dairy goat feta, early summer berry & Tabasco vinaigrette, sweet basil buttermilk and black sesame chaat spice  
11.00

## Our 25¢ Martinis

"Limit three (3) per person 'cause that's enough"  
~ Available with the purchase of any Entrée ~  
Classic • Commander's • Cosmopolitan • Ray's Melon

## Entrées

### Cast Iron Seared Gulf Fish

Local Louisiana field pea ragu, roasted cauliflower wilted Swiss chard, blood orange ricotta and preserved lemon with a roasted piquillo pepper coulis  
32.00

### Grilled Tournedos of Black Angus Beef

Harris Ranch beef tournedos over garlic & herb roasted mushrooms, whiskey smoked onions, Creole smashed new potatoes and Marchand de Vin  
40.00

### Second Line Shrimp

Gulf white shrimp flambéed with rum & lime over a second line of charred chilis, grilled pineapple, cebollitas and rich cotija masa topped with a lime daiquiri glaze and garlic-ancho chili oil  
34.00

### Catfish & Greens

Crispy Des Allemands Catfish filets over braised hearty greens & chicories, roasted turnips, remoulade sauce and cauliflower-potlikker emulsion  
28.00

### Pork Chop Tchoupitoulas

14oz. tasso brined pork chop over local Louisiana farm truck vegetables and Creole cream cheese stone ground grits with classic green peppercorn Tchoupitoulas sauce  
38.00

## Desserts

### Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"  
Finished tableside with warm whiskey cream  
(Must be ordered 20 minutes in advance) 10.00

### Ponchatoula Strawberry Shortcake

Louisiana strawberries dusted in cane sugar, a warm buttermilk biscuit and Chantilly cream  
(Must be ordered 20 minutes in advance) 9.50

### Pecan Pie à la Mode

Southern style pecan pie & vanilla bean ice cream with melted chocolate, candied pecans and Fleur de Sel caramel sauce 8.50

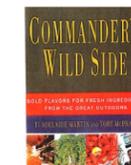
### Creole Cream Cheese Cheesecake

Housemade Creole cream cheese, graham cracker crust, warm salted caramel and chilled chocolate 9.50

### White Chocolate Raspberry Ice Cream

Tangy Creole cream cheese ice cream with Piety and Desire white chocolate, morsels of rich Creole cream cheese and ribbons of tart raspberry coulis 8.50

## ~Gift Ideas, One Size Fits All~



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