

# Commander's à la Carte Dinner Menu

## Appetizers

### **Preserved Plaquemines Citrus Glazed Pork Belly**

Braised pork belly with Louisiana field peas, warm bacon fat-champagne vinaigrette, blood orange & kumquat marmalade and first of the season spring onion persillade 14.00

### **Smoked Cauliflower & Creole Cream Cheese**

Tasso brined & cold smoked corn fried florets of cauliflower with roasted garlic whipped Creole cream cheese, pickled pepper salad and a zesty burst of citrus-sunflower crunch 13.00

### **Shrimp & Tasso Henican**

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

### **Creole Tomato Crawfish Boil Curry**

Marinated Breaux Bridge crawfish tails, shaved mirliton salad and spring onion-sesame furikake with Gulf fish fritters and spiced Creole tomato crawfish boil curry coulis 13.50

## 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 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

## Entrées

### **🍷 Pecan Crusted Gulf Fish**

Prosecco poached jumbo lump crab over spiced New Roads pecan crusted fish, roasted corn, asparagus, grilled kale and melted leeks with whiskey spiked crushed corn cream 40.00

2014 Paul Mauguin Chardonnay, Burgundy, France Half 6.75/Full 13.50

### **🍷 Miso Mustard Gulf Fish**

Cast iron seared Gulf fish & chargrilled baby bok choy over preserved green garlic and Louisiana soybean studded farro, fried garlic chili oil and crushed blue crab lemongrass broth 38.00

2018 Kuentz-Bas Alsace Blanc, Alsace, France Half 7./Full 14.

### **🍷 Wild Louisiana White Shrimp**

Garlic seared Gulf shrimp with grilled & pickled petite zephyr squash, heirloom tomatoes and tender spicy greens with Creole tomato, charred chili and smoked almond romesco and crispy olive tapenade 34.00

2014 Castro Ventosa Godello, Bierzo, Spain Half 7.25/Full 14.50

### **🍷 Summer Squash Burrata**

Local summer squash ratatouille roasted in a black cast iron skillet with cane-cured heirloom tomatoes, black summer truffle & preserved lemon olive oil over molten burrata cheese studded with basil pistou and charred olive bread 29.00

2018 Santa Barbara Verdicchio, Castelli di Jesi DOC, Marche, Italy Half 6.75/Full 13.

### **Chimichurri Marinated Veal Tender**

Hand carved veal tenderloin over a caramelized ancho-duck fat confit sweet potato with a salad of blistered shishito peppers & queen scarlet turnips, burnt sweet onion chimichurri and sticky tamarind demi glace 42.00

2016 Domaine Betton Syrah, Crozes-Hermitage, Rhône Valley, France Half 11./Full 22.

### **Grilled Center Cut Harris Ranch Filet**

8 oz. filet of Black Angus beef drenched in dark cherry bone marrow butter over whiskey smoked onion potato croquette with grilled mushrooms and Louisiana berry au poivre 49.00

2015 Duline la Duline Schioppettino, Friuli-Venezia Giulia, Italy Half 11./Full 22.

**Eat Fit** Eat Fit NOLA items meet the nutritional criteria of Ochsner Health. For more information please visit [EatFitNOLA.com](http://EatFitNOLA.com)

## A Selection of Artisanal Cheese

A tasting of seasonal fruit, housemade preserves, candied nuts and sticky Cabernet syrup with sourdough beignets

Selection of One 10.00 • Two 12.00 • Three 14.00

## Chef Meg's Three Course Offerings

Price of Entrée includes Soup or Salad, Entrée and Dessert

### Entrées

#### **🍷 Wild Louisiana White Shrimp**

Garlic marinated cast iron seared Gulf shrimp with grilled & pickled petite zephyr squash, heirloom tomatoes and tender spicy greens with Creole tomato, charred chili and smoked almond romesco and crispy olive tapenade 46.00

2014 Castro Ventosa Godello, Bierzo, Spain Half 7.25/Full 14.50

#### **Café Pierre Lacquered Texas Quail**

Charred chili smoked pork boudin stuffed quail over tangy bacon and apple cider braised cabbage with rustic roots, Crystal hot sauce pulp and sticky Grand Marnier & Cognac jus 45.00

2016 Elvio Tintero Langhe Nebbiolo, Piedmont, Italy Half 6.5/Full 13.

### Desserts

Dessert menu will be presented.

Please note that the desserts listed below must be ordered in advance and cost an additional \$3.50 for a complete meal.

#### **Creole Bread Pudding Soufflé**

"The Queen of Creole Desserts"

All the richness of Creole bread pudding whipped up into a light soufflé  
~ Finished tableside with warm whiskey cream ~

#### **Summer Berry Blondie**

Louisiana mixed berry jam marbled into brown butter blondies with crunchy cracklin' brittle, bacon fat caramel and a scoop of Creole cream cheese & pepper jelly ice cream

#### **Creole Cream Cheese Cheesecake**

Housemade Creole cream cheese baked in a honey graham crust with white and dark chocolate lattice & sticky salted caramel

## Sides

**🍷 Sauté of Sweet Corn, Grilled Kale, Asparagus & Leeks 7.00**

**Tangy Bacon & Apple Cider Braised Cabbage 7.00**

**🍷 Preserved Green Garlic & Soybean Studded Farro 8.00**

**🍷 Prosecco Poached Louisiana Blue Crab 18.00**

**🍷 Louisiana Crawfish Tails 14.00**

## Desserts

### **Commander's Bread Pudding Soufflé**

All the richness of Creole bread pudding whipped up into a light soufflé  
~ Finished tableside with warm whiskey cream ~ 10.00  
(Must be ordered 20 minutes in advance)

### **Summer Berry Blondie**

Louisiana mixed berry jam marbled into brown butter blondies with crunchy cracklin' brittle, bacon fat caramel and a scoop of Creole cream cheese & pepper jelly ice cream 9.50

### **Southern Style Pecan Pie à la Mode**

Vanilla & sugarcane infused custard pie with roasted New Roads pecans, warm chocolate and salted caramel  
~ Served with house-spun vanilla bean ice cream ~ 8.50

### **Commander's Crème Brûlée**

Caramelized sugar crust in every bite on a classic Madagascar vanilla bean custard 9.50

### **Piety & Desire Chocolate Lemon Tart**

Dark chocolate ganache and sweet lemon curd layered over chocolate cookie crumbs with whipped Chantilly cream, red berry coulis and candied lemon zest 9.50

~Gift Ideas, One Size Fits All~

