

Jazz Brunch at Commander's Palace

Starters

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

Soup Du Jour

Varied cooking techniques combined with fresh seasonal ingredients

Commander's Creole Gumbo

Rich stock slow cooked with regional ingredients spiked with toasted garlic 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

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

Spring Asparagus Vichyssoise

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

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 (Additional \$3.50)

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 and Dessert

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 39.00

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 58.00

Crispy Gulf Oyster Sardou

Cornmeal fried briny Gulf oysters atop lemon and tarragon roasted artichokes, Brabant potatoes and oyster braised collard greens, a soft poached hen's egg with Herbsaint beurre blanc and Cajun caviar hollandaise 42.00

Pecan Crusted Fish

Prosecco poached jumbo lump crab over spiced pecan crusted Gulf fish, roasted corn, asparagus, grilled kale and melted leeks with whiskey spiked crushed corn cream 52.00

Gulf Shrimp Panzanella

Cast iron seared wild Louisiana white shrimp over a warm salad of local Creole tomatoes, roasted peppers, crisp cucumbers and New Orleans style French bread croutons with creamy bagna cauda and brûléed red onion vinaigrette 46.00

Crispy Des Allemands Catfish

Cornfried Louisiana catfish over grilled & pickled petite zephyr squash and Creole tomatoes with yellow tomato romesco and crispy olive tapenade 40.00

Pork Tenderloin & Crawfish Tchoupitoulas
Handcarved tenderloin of pork and grilled crawfish over Creole cream cheese stone ground grits with Louisiana farm truck vegetables and classic green peppercorn Tchoupitoulas sauce 53.00

Desserts

Creole Bread Pudding Soufflé

"The Queen of Creole Desserts"
~Finished tableside with warm whiskey cream~ (Additional \$3.50 & must be ordered in advance)

Creole Cream Cheese Cheesecake

A thick cut slice of handmade cheesecake with warm salted caramel & chilled chocolate (Additional \$3.50)

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

Tiramisu Ice Cream

Piety and Desire dark chocolate & coffee ganache folded into Creole cream cheese ice cream with bits of flakey sugar cookie soaked in coffee liqueur

Pecan Pie à la Mode

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

Commander's Crème Brûlée

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

À la Carte Sides

 Garlic Wilted Spinach 8.00

Black Pepper Cane Syrup Bacon 9.00

 Sauté of Corn, Asparagus, Grilled Kale & Leeks 7.00

Creole Cream Cheese Stone Ground Grits 8.00

Two Poached Eggs & Hollandaise 7.00

Warm Buttermilk Biscuits 5.00

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

53.00

Eye Openers

Classic Bloody Mary

Our award-winning housemade Bloody Mary mix ~ Spiked tableside with "ice block" vodka 8.75

Lafayette No. 1

Don Q 7 year old rum, Drambuie, Peychaud's Aperitivo and Prosecco make for a delightful bittersweet aperitif to start the day 11.00

Crescent City Cooler

Pineapple mango vodka, freshly squeezed lime, bitters and ginger ale
~ A warm weather refresher you won't soon forget 9.50

The Saint 75

~ St. Germain, Tanqueray gin, basil and sparkling wine 11.00



"Keep an eye on us. We are about to begin day-to-day operation of Commander's Palace, and from now on, we are going to get up and go to work every day to make it the best damn restaurant in the country." - Miss Ella.

Feature film now available on iTunes.
Book available in house and on our website
www.commanderspalace.com